

# Homemade Butter Using A Mason Jar

This is surest and easy way to make butter successfully. And the least messy. There's no equipment to clear afterward.

## Items needed:

- Widemouth mason jar (either quart or pint size) with a 2 piece lid (the two piece lid is important to prevent leakage)
- Heavy cream. For a pint size you'll need cup of cream; for the quart sized jar, you'll need 2 cups. The cream can be pasteurized or non-pasteurized. But NOT ultra pasteurized cream. NO additives whatsoever. Just pure cream. If you're buying it at the store, be sure to check the fat content. You want the highest fat content, at least 38% fat
- Cold water
- Medium size mixing bowl
- Glass container to store your butter

## Instructions:

- Take the cream out of the refrigerator and allow to come to about 60-65°F. Fill the mason jar half full with cream.
- Screw the lid on tight and begin shaking. Shake vigorously until you get one solid lump. This could take 10 minutes or longer. Shake 30-60 seconds longer.
- Pour off as much of the buttermilk as possible.
- Scrape the butter into the mixing bowl. Cover with cold water. Squeeze and knead your butter to release any remaining buttermilk. Pour off the liquid and repeat this rinsing procedure until the rinse liquid is clear. It could take 5-7 times.
- At this point you have butter. Congratulations! You can stop here and store you butter in a glass container. Or you can continue with the next few optional steps before storing.

## Optional Instructions:

- Add a pinch of salt. This will help draw out additional water but not add flavor. For a cup of cream, add 1/16 teaspoon of salt. Allow to sit for a couple of minutes and pour off the liquid.
- If you want a savory butter, butter, add a little more salt, garlic, fresh or dry herbs, or sundried tomatoes. For a sweet butter, add honey or dried fruit.
- Pat your butter dry with a tea towel or paper towel.