



# Fresh Strawberry Butter

makes about 1.5 cups

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## INGREDIENTS

- 8 small strawberries, tops intact
- 2 cups heavy cream
- 1/4 teaspoon salt
- 1/4 cup honey
- 2 Tablespoons fresh herbs such as mint or basil - chopped

## INSTRUCTIONS

- Chop strawberries, with the green tops, using a knife or food processor. Alternatively, crush strawberries with a potato masher.

Make the butter using either of the following methods:

### Mixer method:

- Add cream to a large bowl.
- Using a hand or stand mixer, mix cream for about 10 minutes, beginning on the lowest setting and gradually increasing to high.
- Whipped cream will form first, after several minutes. Keep going until clumps of butter separate from the liquid (*this liquid is buttermilk and can be used in other recipes.*)

### Jar method:

- Fill a glass mason jar or other container with a tight-fitting lid halfway with cream (you might have to do several batches.)
- Secure lid and shake for a couple minutes. The cream will turn into whipped cream. Continue shaking until butter is created (you will feel a solid chunk moving around in the jar.)
- Once butter has formed, drain the liquid buttermilk using a strainer. Press with a fork to drain as much liquid as possible.
- Put butter in a bowl and mix in salt with a mixer or fork.
- Add in the honey, chopped strawberries, and herbs, if using. Mix well.
- Butter can be stored in the bowl, jar, or shaped into a log using plastic wrap. **Homemade butter lasts about one week in the fridge.** Enjoy on top of bread rounds, toast, bagels, crackers, scones, pancakes, biscuits, etc.