things YOU need to make FRESH BUTTER:

- 1 pint organic heavy cream
- 1 tsp sea salt
- ice water
- food processor
- cellophane wrap
- fork
- bowl

freeze  pour  whirl  whirl  knead

1. Chill food processor blade in the freezer for 1 hour.
2. Pour cream into processor bowl and whirl until you see the cream come together to a cream cheese consistency.
3. Add 1/2 cup ice water and whirl again until the butter & buttermilk separate.
4. Pour off the buttermilk and reserve for later use (pancakes!!)
5. Put butter in a bowl. Add more ice water and, using a fork, knead the butter to tease out the remaining buttermilk. Pour out and repeat step until water runs clear.
6. Place butter onto cellophane wrap & form into a roll. Chill and use within a week to 10 days.