



RANCHO LOS CERRITOS

HOW TO CHURN BUTTER AT HOME - RANCHO STYLE!

MAKING BUTTER IS EASIER THAN YOU THINK. USE THIS HANDOUT TO TRY IT YOURSELF!



WHAT YOU'LL NEED:

INGREDIENTS

- Heavy Whipping Cream at room temperature
(Do not try this with Milk, as it will not work.)
- Salt or other Seasonings (optional)

TOOLS

- Clean Jar with Lid
- OR
- Bowl & Whisk

INSTRUCTIONS:

1. Pour the heavy cream into your jar or bowl. Try to fill the jar less than halfway full. Otherwise, the process won't work properly, and could be very messy!
2. Start making butter! If you are using a jar, close the lid tightly and shake vigorously. If you are using a bowl & whisk, stir the cream by whisking back and forth quickly.
3. Keep shaking or stirring until the cream has separated into solid chunks and a thin liquid. This may take a lot longer than you think! Sometimes up to 20 minutes or more.
4. Strain the thin liquid (buttermilk) away from the solid butter.
You can taste buttermilk now or save it for a different recipe, same as your butter!



HAVE FUN WITH FLAVORS!

You can leave your butter plain or add salt and/or other seasonings to increase the flavor.

Make sure to mix in your seasonings while the butter is still soft!



FLAVORED BUTTER EXAMPLES:

- Honey Butter (add honey)
- Garlic Butter (add chopped garlic)
- Herb Butter (add herbs, like rosemary)
- Apple Butter (add thick applesauce)

DID YOU KNOW?

- Your cream will go through changes while you are shaking/stirring. It will get thicker, then turn into whipped cream before changing into butter!
- There was no refrigeration when Rancho Los Cerritos was a working ranch. Butter and other foods that could expire were made in small batches and used quickly!

