



Assorted Sweet & Savory Butters

By Erin Fletter

Prep Time 15 / **Cook Time** / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

mash: to reduce food, like potatoes or bananas, to a soft, pulpy state by beating or pressure.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mix: to thoroughly combine two or more ingredients until uniform in texture.

zest: to scrape off the outer colored part of a citrus fruit's rind (skin or peel) using a metal tool with small sharp blades, such as a zester, microplane, or the small holes of a grater (avoid the "pith," the white, spongy lining of the rind that can be bitter).

Equipment

Ingredients

Assorted Sweet & Savory Butters

- Sweet Butter!
- 1/2 stick butter
- 1 tsp or more sugar/maple syrup/honey
- suggested sweet add-ins!
- try one or more combos or make up your own:
 - brown sugar + cinnamon or pumpkin spice
 - orange zest + dried cranberries
 - cocoa powder + more sugar + peppermint extract or minced fresh mint
 - honey + vanilla extract

- strawberries + orange zest
- Savory Butter!
- 1/2 stick butter
- 1/4 tsp salt + more to taste
- 1/8 tsp black pepper
- suggested savory add-ins!
- try one or more combos or make up your own:
- fresh chives + parsley + lemon zest
- Parmesan cheese + fresh basil + fresh sweet corn
- lemon + capers
- chopped tomato + basil

Food Allergen Substitutions

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Instructions

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divide + zest + chop

Divide **1 stick of soft butter** in half. Choose your ingredients and divide them into "sweet" and "savory" categories. Then zest any citrus fruit and chop any veggies, fruit, or herbs you've chosen.

measure + mix + mash

To your sweet butter, add **1 teaspoon of sugar** and any other sweet additions you've chosen. To your savory butter, add **1/4 teaspoon of salt** or more to taste, **1/8 teaspoon of black pepper**, and any savory additions you've chosen. Mix 'n mash the butters separately until all ingredients are combined, then serve with warm High-Tea English "Crumpets" (see recipe) and Quickest Fruit Jam (see recipe)!