HOMEMADE BUTTER IN A JAR

INGREDIENTS

* ½ pint whipping cream
* Pinch of salt (if desired)
* Small marble balls or pie weights
* jar with a tight fitting lid- such as a mason jar

INSTRUCTIONS

1. Fill your jar with cream, add a pinch of salt if desired.
2. Put the marble balls or pie weights in with the cream.
3. Put the lid on securely and start shaking.
4. When the sloshing sounds stop, remove the lid, and check for whipped cream!
5. Pop the lid back on, and continue to shake until the mixture separates into buttermilk and butter.
6. Drain the buttermilk off of the butter
7. Remove lump of butter
8. Rinse butter under cold water if needed to remove any leftover buttermilk
9. Your butter won't keep for long because there are no preservatives. If you're not eating all of it the first day, store in the fridge for another day or two with a tightly fitting lid.

