

CLARIFIED BUTTER

This is the best stuff for sauteing. It doesn't splatter, and you can brown or stif-fry at a higher temperature.

Melt one pound unsalted butter in heavy-bottomed pan. As the white foam rises to the top, skim it off with a metal spoon. Keep skimming until all the bubbles are clear and the foam is all removed, about 20 to 30 minutes. The butter will be golden.

Cool and pour into a jar with a lid. This can be kept without refrigeration for 1 tp 2 weeks, or refrigerated for a month. The white milk solids can be added to enrich homemade soup, but they will get moldy in time, even in the refrigerator.

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