How to Brown Butter

Description

In my opinion, the best part about this is that you don't have to use softened butter… otherwise known as my arch nemesis. I think we all know that I sort of lack that thing called patience. So it works with cold butter, room temp butter, all butter! No discrimination.

I do, however, like to use unsalted butter. But that's just me.



Summary

Yield: 4
Source: How Sweet It Is
Prep Time: 10 minutes
Category: Condiments
Cuisine: American
Tags: new pdf

Ingredients

- 4 tbsp unsalted butter

Instructions

Place butter in a small saucepan over medium heat and immediately begin whisking.

Stir as it bubbles, and after 2-3 minutes or so you should see brown bits appear on the bottom of the pan.

Remove from heat immediately and continue to whisk for another 30 seconds or use.

Use as desired!