

CLARIFIED BUTTER

Last Modified: 11/28/2016

PREP: 10 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 3/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Unsalted Butter	

PREPARATION

FACTOID	"Clarifying" is the process of removing water and Milk Solids from Butter, resulting in a clear yellow Butterfat that can be heated to a higher temperature without burning like whole Butter will. This, combined with the fact it can be stored un-refrigerated for long periods without going rancid, has made Clarified Butter the cooking fat of choice in India and South Asia for hundreds of years.
FACTOID	Drawn Butter is mostly used for eating (dipping Seafoods, etc.) while Clarified Butter is nearly always used for cooking (frying, etc.)
HINTS	You will lose approximately 25% of the volume of Butter you initially began with because of discarding the top layer (water foam) and the bottom layer (white milk solids). All you want to remain is the middle layer of clear yellow Butterfat.
TOOLS	1) Small Saucepan & Lid 2) Gravy Separator 3) Fine Wire Strainer 4) Cheesecloth Square
PREP	None.
1	Over low heat, melt the Butter in a small saucepan. Bring it to a boil and remove it from the heat. Pour the mixture into a gravy separator and let it set undisturbed until it has separated into it's 3 distinct layers, about 5 minutes.
2	Using a tablespoon, carefully scrape off and discard any white water foam found floating on top. Pour off and discard the bottom layer of Milk Solids.
3	Place a slightly dampened cheesecloth in a fine wire strainer and strain the remaining clear yellow Butterfat through it.
HINTS	If the cheesecloth is lightly dampened with warm water, ALL of the Butter will pass through - if dry to start, a lot of the Butter will stick in the cheesecloth. Place the strained Butterfat back in the sauce pan and cover to it keep warm.
USE	Use Clarified Butter to fry ANYTHING that tastes good cooked in Butter, Clarified Butter can take a much higher temperature WITHOUT burning.

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