

Clarified Butter

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Original Recipe from Sheila Lukins
Servings: 16



Clarified butter is ideal for cooking pancakes, blini, and crêpes because it can be heated to high temperatures over a long period of time without burning. This recipe yields quite a bit, but it can easily be reduced by using 1 stick of butter.

Ingredients

1½ cups (3 sticks) unsalted butter

Cooking Method

Place the butter in a small heavy saucepan and melt over low heat.

1. Remove from the heat and let rest for 5 minutes.
2. With a spoon, carefully remove the foamy white butter fat that has risen to the top and discard.
3. Spoon the next layer of clear golden liquid into a bowl.
4. This is the clarified butter.
5. Discard any remaining solids that remain in the saucepan.
6. Cool the clarified butter and place it in a covered container.
7. Refrigerate for up to 3 weeks or freeze it and use as needed.

Makes 1 cup.