

Indian Clarified Butter

Prep time: 1 Minute
Cook time: 20 Minutes
Assembly time: 1 Minute
Total time: 22 Minutes

1 pound of unsalted butter

You'll Need:

1 strainer
1 coffee filter
1 medium size pot
1 jar or container with tight fitting lid

Let's Cook!

1. Turn heat to high + add butter
2. Once melted reduce heat to low + simmer 10-15 minutes
3. Four stages will follow:
 - 1st: Foam
 - 2nd: Bubble
 - 3rd: Stop bubbling
 - 4th: Foam
4. Remove from heat after the second foam + allow to cool 3 minutes
5. Stack the strainer on top of the jar then place the coffee filter in the strainer
6. Slowly pour the finished ghee into the filter
7. Enjoy!

