



# *Homemade Whipped Butter*

WITH CHEF JEN

## INGREDIENTS:

Carton of heavy whipping cream  
Chopped Chives  
Salt to Taste

## DIRECTIONS:

Pour carton of whipping cream in a mixer. Whip on med to high until it thickens and starts to become solid, add chives and salt. Continue blending until you see it resemble soften butter. Turn off mixer and with your hands scoop up butter and form into a ball. Run under cold water while continuing to form a ball. Squeeze excess water out. Place in plastic wrap and put in refrigerator until firm.

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