

# DRAWN BUTTER

**F EASY**

Last Modified: 12/24/2014

PREP: 10 Min  
COOK: 25 Min  
STOVETOP

SAUCE

**MAKES 1 CUP**

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Unsalted Butter	
AND ALWAYS			
1 ~ 2	Cloves	Garlic	Smashed
AND / OR YOUR HERB OR MIXTURE OF CHOICE			
FRESH Sprigs Of		Rosemary, Thyme, Basil, Tarragon, Dill, Saffron, Marjoram, Bay Leaves, Cilantro, Etc. Etc.	

## PREPARATION

<b>FACTOID</b>	The "difference" between Clarified Butter and Drawn Butter is that Clarified has the foam and solids removed. Drawn Butter has the solids left in and is sometimes "flavored" with something, almost always a strong or a weak Garlic with, perhaps a couple of sprigs of a fresh Herbs or two that goes well with your chosen Seafood.
<b>FACTOID</b>	Drawn Butter is mostly used for eating (dipping Seafoods, etc.) and Clarified Butter is nearly always used for cooking (frying, etc.)
<b>HINTS</b>	You will lose approximately 15% of the volume of Butter you initially begin with because of the discarding of the top layer (foam) and to boiling off of the moisture. You want to leave in the middle layer of clear yellow Butterfat and the bottom layer of Milk Solids.
<b>TOOLS</b>	1) Medium Saucepan & Lid 2) Fine Wire Strainer
<b>PREP</b>	Smash the Garlic Cloves lightly & remove the paper skins.
<b>NOTE</b>	As the Butter heats and comes up to a low boil, the volume will double. The volume will fall back down again as the moisture evaporates
<b>1</b>	Over low heat, melt the Butter in a medium saucepan and add in the Garlic and / or any chosen sprigs of Herbs. Bring it to a slow boil and continue to boil the Milk Solids in the clear Butterfat until it turns a warm golden color, about 15 to 20 minutes - watch it closely and whisk every so often at this point, it is now VERY close to burning.
<b>2</b>	Remove the infusion from the heat. Let the it set undisturbed until it has separated into it's 3 layers, about 15 minutes. Using a tablespoon, lightly scrape off and discard ALL of the white foam left floating on the top.
<b>3</b>	Strain the infusion through a fine wire strainer to remove any pieces of Garlic and remaining flavoring ingredient pieces. Shake it to mix the Milk Solids back in.
<b>HINTS</b>	Pour the cooled Drawn Butter into sealable containers and refrigerate it tightly sealed for up to a week.
<b>SERVE</b>	Pour the hot Drawn Butter into heated individual dipping servers.

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