

## Homestead Wife Life · Clarified Butter & Ghee

Two foundational methods from the Homestead Wife Life kitchen. Both begin the same way — the difference is how far you take it.

### Clarified Butter (1 lb)

**Ingredients:** 1 lb (454 g) unsalted butter

**Method:** Place the butter in a heavy saucepan over low heat. Allow it to melt slowly without stirring. As the butter melts, foam will rise to the surface while milk solids sink to the bottom. Skim off the foam with a spoon. When bubbling subsides and the butterfat appears clear and golden, remove the pan from the heat. Carefully pour the clear butterfat through a fine mesh strainer or cheesecloth into a clean jar, leaving the milk solids behind.

**What to look for:** Pale golden color · Clean buttery aroma · No browning or nutty scent

**Storage:** Room temp (cool): up to 1 week · Fridge: several months · Freezer: up to 1 year

### Ghee (1 lb)

**Ingredients:** 1 lb (454 g) unsalted butter

**Method:** Begin exactly as for clarified butter, melting the butter slowly over low heat and skimming off the foam. Once bubbling slows, continue cooking without stirring. Watch the milk solids on the bottom of the pan as they shift from pale to golden. When the butterfat deepens in color and smells warm and nutty, remove the pan from the heat immediately. Strain the ghee through a fine mesh strainer or cheesecloth into a clean jar, leaving all solids behind.

**What to look for:** Deep golden color · Toasted nutty aroma · Solids golden (not dark brown)

**Storage:** Room temp: several months · Fridge: up to 1 year · Freezer: up to 2 years

### Notes from My Kitchen

• *Clarified butter and ghee start the same way — the difference is patience at the end.* • *If the milk solids darken too much, ghee can taste bitter; when in doubt, stop early.* • *Always use clean, dry jars and utensils to maximize shelf life.* • *I keep ghee on hand for flatbreads, sautéing, and spice blooming.*