

## Making Butter (for Your Chuck Wagon Meal)

The use of butter dates back much earlier than the days of the cattle trails, but it is true that no real chuck wagon dinner would be complete without it. Most of us know butter as a “stick” or packed into a tub, but it wasn’t always that way. Butter-making, back then was a chore to be accomplished about every other week. Pails of milk would sit out until the fat rose to the top and was skimmed off. Cream would then be saved until a large enough quantity was available to churn into butter. Haven’t we come a long way? This is how you can make your own butter at home.

### Step 1: Gather Materials

- Mason jar (or another container with an airtight lid)
- Heavy whipping cream
- Salt to taste



### Step 2: Fill It Up

Fill the jar about a quarter to half full of heavy whipping cream.

### Step 3: Seal & Shake

Close the jar and begin to shake it. Every 2-3 minutes, open the lid to see how the texture has changed. First you will notice the cream thicken (whipped cream),



but if you continue to shake, it will “break” the cream and start to separate. It should take about 10-15 minutes to get to this point.



### Step 4: Drain It Out

Drain the liquid from the jar. If you have a strainer on hand, you can use this to prevent the butter from falling out, but hands or the lid will also work just fine. Then rinse the butter with water until it runs out clear.

### Step 5: Season It, and Dig In!

Add a pinch of salt to taste, and that’s it. You’ve got butter! It will be very soft straight out of the jar, but if you let it sit in the fridge for an hour or so, the butter will become more solid.



**Pro Tips:**

We recommend playing music you can shake the jar to. This will pass the time much more quickly. Additionally, taking turns shaking the jar with someone else will produce faster results.

Be sure to tag **@BriscoeMuseum** and use the hashtags **#BeyondTheBriscoe** and **#TheWestStartsHere** so we can check out just how delicious your butter churned out!