

## *Browned Butter*



### **Ingredients:**

- ½ cup butter (preferably unsalted)

### **Method:**

1. Place the butter in a small, light-colored skillet over medium-low heat.
2. Allow the butter to melt, then bubble and boil.
3. Continue to cook the butter, swirling the pan occasionally, as it bubbles down to a simmer.
4. Watch carefully as the butter becomes foamy and the milk solids begin to brown.
5. When the butter takes on a nutty, amber color, pour it from the skillet into a heat-safe bowl to halt the cooking process.