

BBQ Oyster Grill

<http://bbgoystergrill.com>

Ghee – Toasted Clarified Butter

This variation of clarified butter is quite delicious when used with oysters.

Tools	Comment
Small sauce pan	
Cheesecloth	

Amount	Ingredient	Comment
1 Cup	Butter	Unsalted

Instructions

1. Cut the butter into small cubes, and place them in a small heavy-bottomed sauce pan.
2. Melt the butter over low heat.
3. Simmer the butter over low heat. The butter will hiss and spit as the water boils off for about 10 minutes.
4. Watch the milk solids in the bottom of the pan carefully as they begin to darken and turn brown. When you smell a sweet, nutty aroma, remove the pan from the heat and let it stand for another 10 minutes.
5. Next, strain the ghee into a clean glass jar through a double layer of cheesecloth.
6. Ghee will last up to six months in the refrigerator.