



Strawberry-Honey Butter

Adapted from Gourmet

- 1 pint strawberries, hulled
- 2 tablespoons honey
- 2 teaspoons fresh lemon juice
- pinch salt
- 1 1/2 sticks (3/4 cup) unsalted butter, softened

In a food processor purée the strawberries and force the purée through a fine sieve into a saucepan. Add the honey and the lemon juice and boil the mixture, stirring, for 3 minutes, or until it is thickened. Let the strawberry mixture cool to room temperature. Season with salt, to taste.

In the bowl of a stand mixer, begin to cream together the butter and the strawberry mixture until it is blended but not yet smooth. Beat the mixture in the stand mixer for several minutes, until the butter becomes smooth and creamy. Let the butter stand, covered, in a cool place for 1 hour to allow the flavors to develop. Store in an airtight container in the refrigerator.