

• INGEBRETSEN'S FAMILY RECIPES •

WHIPPED DANISH VIKING SEA SALT BUTTER

1/2 CUP BUTTER (1 STICK) ROOM TEMPERATURE

2 TABLESPOONS MILK

1/2 TEASPOON DANISH VIKING SMOKED SEA SALT

SET THE BUTTER OUT OF THE REFRIGERATOR UNTIL IT IS ROOM TEMPERATURE, AND YOU CAN EASILY INDENT IT WITH YOUR FINGERS.

PLACE THE BUTTER IN A SMALL MIXING BOWL. ADD THE MILK AND SALT.

WHIP WITH A HANDHELD ELECTRIC BEATER FOR 5 TO 6 MINUTES, UNTIL ALL THE INGREDIENTS ARE INCORPORATED WITH ONE ANOTHER. START AT LOW AND MOVE UP TO MEDIUM SPEED.

PLACE THE FINISHED BUTTER IN A SMALL CROCK OR CANNING JAR.

Vær så god!

• FROM CARSTENS SMITH •