

Spiced Butter

INGREDIENTS

1. 2 pounds unsalted butter, cut into small pieces
2. 1 onion, coarsely chopped
3. 3 tablespoons minced garlic
4. 4 teaspoons fresh ginger, finely chopped
5. 2 teaspoons ground turmeric
6. 1/4 teaspoon ground cardamom
7. 1 cinnamon stick, approximately 1 inch long
8. 1 whole clove
9. 1/8 teaspoon ground nutmeg

Method:

1. In a large saucepan, melt the butter slowly over medium heat; do not let it brown. Then bring butter to a boil. Stir in the onion, garlic, ginger, turmeric, cardamom, cinnamon, clove, and nutmeg. Reduce the heat, and simmer uncovered and undisturbed for 45 minutes. Milk solids on the bottom of the pan should be golden brown, and the butter on top will be transparent.
2. Slowly pour the clear liquid into a bowl, straining through cheesecloth. It is important that no solids are left in the spiced butter.
3. Transfer the spiced butter into a jar. Cover tightly and store in the refrigerator.