
Better Butter - A Recipe

Martin L. Price

During a recent visit to missionaries Scott and Jody Daby in Haiti, I especially enjoyed the fresh bread and real butter they served. Surprisingly the tasty butter was spread like margarine even when just removed from the refrigerator. Jody explained that it was a recipe to make butter go further called "better butter." She mixes 2 cups (0.5 l) of butter, 2 cups (0.5 l) of cooking oil and 4 tablespoons (60ml) of milk powder and salt to taste. After blending, she stores it in the refrigerator. If left unrefrigerated in the tropics it might be too soft. An extra benefit: this presumably cuts the cholesterol and unsaturated fats in each unit of butter in half if you use the right kind of cooking oil.

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