

How to use the Butter Bell™ butter crock

Allow your stick of butter to soften before trying to pack into the cup. Your Butter Bell crock will hold one stick (1/2 cup) of butter.

Pack butter firmly into the cup of the lid.

Fill only 1/4 of the bottom cup with cold water. Make sure the water is high enough to create a seal when the lid is replaced.

Replace lid and storage is complete. The butter can remain fresh for up to 30 days with proper maintenance. No refrigeration necessary.

To maintain freshness longer, replace the water every 3 days.

Keep the Butter Bell crock out of direct sunlight and away from the stove and other hot areas.

After completely using the butter, wash and dry thoroughly. Dishwasher safe.

The top of the Butter Bell crock becomes a serving container for your butter and you can even rest your butter knife on its ledge.



Cooking Club of America Member Tested & Recommended

Chefs' Flavored Butter Recipes

For best taste and maximum freshness, flavored butters should be enjoyed within 2-3 days.

The following two recipes are from Executive Chef Peter Roelant, Four Oaks Restaurant, Bel Air, CA

Garlic Pepper Butter

½ lb unsalted butter, room temperature

4 candied garlic cloves*

¼ tbsp black pepper

Pinch of salt

*To make candied garlic cloves: In a frying pan, place whole garlic head in a 400°F oven, covered with aluminum foil, for about 45 minutes, or until garlic is softened. Scoop out garlic cloves when cooled.

Mix all the ingredients in a mixing bowl with a wire whisk until well-combined.

Place 1/2 of the herbed butter mixture into the Butter Bell crock and serve.
Refrigerate remaining portion; use within two to three days.

Orange Butter

½ cup unsalted butter (1 stick)
1½ tsp grated orange peel
½ tbsp orange preserves
½ tbsp orange blossom honey

Mix all the ingredients in a mixing bowl with wire whisk until well combined.
Fill the Butter Bell crock with the flavored butter mixture.
Serve with fresh scones, muffins or other breakfast breads.

The following recipe is from Chef Jean Francois Meteigner, Chef/Owner of La Cachette and Bistro
Provençal, Los Angeles, CA

Provençal Butter

½ cup unsalted butter (1 stick)
2 tbsp finely chopped black olives
1½ teaspoons chopped fresh rosemary, sautéed
1 tsp chopped garlic
1 tsp ground black pepper

Allow butter to soften.
Sauté the rosemary for 10 seconds in a dab of butter; remove and let cool.
Mix all ingredients with a wire whisk until well combined.
Fill the Butter Bell crock with the mixture.
Serve with French baguettes or freshly baked sourdough rolls.

The following recipe is from Executive Chef Patrick Jamon, Regency Club, Los Angeles, CA

Roasted Hazelnut Butter

4 oz fresh hazelnuts
½ cup unsalted butter (1 stick)
¼ tsp lemon zest

Allow butter to soften.
In a hot oven (400°F), roast hazelnuts for 10 minutes.
Remove skin after roasting and coarsely chop them.
Mix the butter and add the lemon zest.
Fill the Butter Bell crock with the flavored butter mixture.
Serve with breakfast rolls or with afternoon tea on country breads.