

Strawberry Butter

<http://userealbutter.com/2017/05/30/strawberry-butter-recipe/>

1/2 cup fresh ripe strawberries, room temperature
8 oz. (2 sticks) unsalted butter, room temperature
2 tbsps powdered sugar
pinch of salt

Hull and wash the strawberries. Pat the berries dry. Mince berries to get about 1/4 cup. Beat the butter in the bowl of a stand mixer fitted with the paddle attachment on medium speed until smooth (a minute or two). Beat in the powdered sugar and pinch of salt until incorporated. Scrape down the sides of the bowl. Add the strawberries. Beat until blended. Refrigerate for up to a week. Makes a cup.