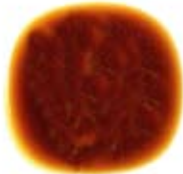


# HOLIDAY BUTTER



2	sticks	Butter- softened
2.5	Tbs	Cranberry Vinegar
2	Tbs	Honey
2	Tbs	Chives
2	Tbs	Dried Cranberries
1	tsp	Cinnamon
1	tsp	Nutmeg
1	pinch	Salt



EQUIPMENT: medium sized non-reactive bowl & whisk or stand mixer.

Start by softening your butter, we like to leave it out on the counter in a warm spot in the kitchen overnight. In a pinch soften your butter cautiously in a microwave, or in a double boiler on the stovetop. Finely chop the dried cranberries and chives. Whisk into the soft butter the honey, chives, cranberries, cinnamon and nutmeg. Whisk in the vinegar one Tbs at a time, tasting as you go. The butter should be balanced, sweet and tart and rich. If you like things as tart as we do 3-4 Tbs might do the trick. Season to taste with salt. Keep at room temperature in a covered container for up to two weeks.

We love spreading this delicious butter all over Holiday breads and baked treats. Cranberry Wine Vinegar provides a tart balance to slightly the slightly sweetened richness of butter. French toast and pancakes, rich Challah and Stollen, pound cakes and puddings. Not to mention muffins and toast and roast chicken. Squashes, carrots, all of the roots!