



# BUTTER

**YEAR-ROUND**



**ARKANSAS**  
**FarmtoSchool**

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DIVISION OF AGRICULTURE  
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# PRODUCE

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Butter is a dairy product that is made from milk. Raw milk is separated into buttercream and skim milk. The buttercream is pasteurized, aged, and churned. Salt, herbs, and spices are added to the butter and sculpted into the desired shape.



## PREP

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Refrigerate butter immediately after purchase and store on refrigerator shelf. Keep butter in original paper. Take butter from refrigerator as needed. Butter can be used to sauté, bake, and add flavor.



## EAT

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Spread butter onto toast, pastries, pancakes, or waffles for breakfast. Buttery mashed potatoes, cauliflower, or turnips make delicious side dishes! Enjoy pasta coated in browned butter for lunch or dinner. Snack on butter-coated popcorn while streaming your favorite movie!



## LEARN

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Butter is a **dairy** product. It is mostly made with cow milk in the United States. In other parts of the world, milk is collected from goats, camels, and buffalo. Butter gets its signature color from the amount of Vitamin A it has, however sometimes manufacturers add dye to make the color more vibrant.

