

Bringing Butter In From The Cold

(NAPSA)—Do you know which side your bread is buttered on? Chances are, it's the side that's been torn to shreds by a cold spread that doesn't, well, spread.

In the days before refrigeration, French chefs kept their butter fresh in a *beurrier*. This clever, bell-shaped crock prevented butter from spoiling while keeping it creamy and aromatically delicious.

But as the "icebox age" set in, these little crocks slowly disappeared. Fortunately, one company has created an innovative storage unit specifically for the American palate.

The Butter Bell crock is a modern version of the original French crock. Made from high-quality, durable stoneware, it safely keeps butter at room temperature—on the counter or tabletop—without spoilage, refrigeration or odors. The crock reflects outside heat while insulating and cooling the butter. An airtight seal of water protects flavor and freshness.

The product is available at selected housewares, specialty and gourmet outlets, or can be ordered by calling 1-888-575-1900, or online at www.butterbell.com.

Now that your butter is spreadably soft, consider these tasty variations:

PROVENÇAL BUTTER

- ½ cup unsalted butter
- 2 Tbsp. finely chopped black olives
- 1½ tsp. chopped fresh rosemary
- 1 tsp. chopped garlic
- 1 tsp. ground black pepper

Allow butter to soften. Sauté 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 mixture and serve with French baguettes.



A clever crock, inspired by the designs of 16th century French chefs, helps keep butter spreadable—at room temperature.

ORANGE BUTTER

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

Allow butter to soften. Mix all ingredients in a mixing bowl with wire whisk until well-combined. Fill the Butter Bell crock with the mixture and serve with fresh scones, muffins or other breakfast breads.

Additional suggestions for preparing flavored butter include:

- *Rosemary-Garlic*: Combine butter with a pureed garlic clove and 1 Tbsp. freshly chopped rosemary. Excellent served over grilled lamb. Or smear butter over cut slices of French bread (1" thick), place in oven and bake.

- *Lemon-Thyme*: Add a squeeze of lemon juice to butter made with fresh thyme. Excellent spread over grilled or broiled fish.

- *Honey-Vanilla*: Mix 1 tsp. vanilla extract into butter and beat. Then add 1 Tbsp. honey and mix. Perfect for breakfast rolls, toast, croissants and scones.