

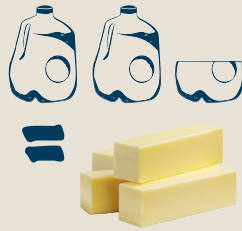
PROUDLY WISCONSIN

- Butter Facts -

BUTTER IS MADE FROM
SIMPLE INGREDIENTS
CREAM AND SALT

REAL BUTTER MUST
CONTAIN AT LEAST
80% MILK FAT

IT TAKES 21 POUNDS OR
2.4 GALLONS OF MILK
TO MAKE
1 POUND OF BUTTER



WI IS ONE OF THE
TOP 2 BUTTER
producers in the U.S.

WISCONSIN HAS
17 BUTTER
processing plants

CREATE YOUR OWN COMPOUND BUTTER



Step 1: Soften Butter Start with 2 sticks (or 1 cup) softened butter in a mixing bowl.

Step 2: Select Savory Herbs You can make your compound butter savory with herbs like thyme, oregano, rosemary, garlic, and more.

Step 3: OR Choose Sweet Ingredients You can make it sweet with ingredients like orange zest, cinnamon, cranberries, or honey.

Step 4: Mix Add ingredients to softened butter and mix.

Step 5: Wrap and Refrigerate Form a log, store in plastic cling wrap, and refrigerate until use.

Step 6: Serve Serve alongside fresh rolls, use to create a pasta sauce, or add on top of grilled meat or veggies!

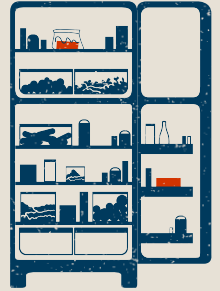
This recipe and more from Goboldwithbutter.com

FREEZE BUTTER

in original packaging
inside resealable bags.
Salted butter will freeze for 12
months – unsalted for 4 months.

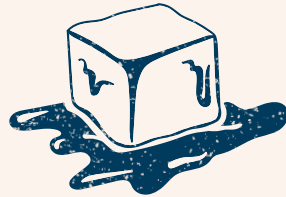
UNSALTED AND WHIPPED

Store in refrigerator in
original packaging.



THAWING BUTTER

Thaw in the refrigerator
for 6 to 7 hours.
Use thawed butter within
1 month for freshness.



Take butter from the refrigerator
30-60 MINUTES BEFORE USE
for a smooth, spreadable consistency.

ON AVERAGE,
AMERICANS CONSUME
**6.5 POUNDS OF
BUTTER ANNUALLY**



SALTED BUTTER

Salted butter can be stored in
your refrigerator or even on
your counter for a few days.



Salt helps keep butter
fresh, even out of the
refrigerator, provided
your kitchen is kept at 70
degrees or lower.

Once salted butter is
softened, it should be
used within one week.

Look for the Proudly Wisconsin
Dairy badge or CODE 55 stamped
on your product to ensure it is
packaged in Wisconsin..

Sources: IRI Syndicated Sales Database
Goboldwithbutter.com

wisconsincheese.com/butter

