



ANSON MILLS

Sorghum Butter

Yield

About 1 cup

Time

About 5 minutes

Equipment Mise en Place

For this recipe, you will need a hand or stand mixer with the flat-beater attachment and a rubber spatula.

Ingredients

4 ounces (8 tablespoons) unsalted European-style butter, room temperature

2 ounces (about 3 tablespoons) sorghum syrup

Pinch of fine sea salt

Directions

Using a hand or stand mixer, whip the daylight out the butter until it is fluffy and satiny-soft. Reduce the mixer speed and drizzle in the sorghum. Add the salt. Increase the speed and beat until the sorghum is fully incorporated, scraping down the bowl with a rubber spatula. Turn the butter into a small bowl or a large ramekin. Serve soft with hot Black Skillet Cornbread, Blue Corn Johnnycakes, Graham Biscuits, or any other hot pancakes, griddlecakes, or biscuits that suit your fancy.