
HSH HOW TO BROWN BUTTER

STOVE TOP MED HEAT

INGREDIENTS AND SUPPLIES:

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- * Salted or Unsalted butter, amount called for in recipe
- * Light-colored saucepan or skillet
- * Heatproof bowl
- * Spoon, whisk, or heatproof spatula



DIRECTIONS:

- 1. Melt the butter.** Place the butter in a light-colored saucepan over medium heat. Allow it to melt completely, stirring occasionally.
 - 2. Watch for the foam.** The butter will begin to bubble, foam, and sometimes sputter as its water cooks away. This is normal. Keep stirring or gently swirling the pan.
 - 3. Look beneath the foam.** Stir frequently and watch the bottom of the pan. Tiny milk solids will begin to appear. They will change from pale to golden and then brown.
 - 4. Smell the butter.** The aroma will change from ordinary melted butter to warm, toasted, and nutty. Oh my goodness, it smells good. When the milk solids are golden brown and the butter smells rich and nutty, it is ready.
 - 5. Get it out of the pan.** Immediately remove the pan from the heat and pour the butter into a heatproof bowl. Scrape in all those little brown bits—**that's where so much of the flavor is.** Don't leave the butter in the hot pan or it may continue cooking and burn.
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When It Looks Ruined

“And we know that all things work together for good to them that love God, to them who are the called according to his purpose.” — Romans 8:28 KJV

The first time I browned butter, honestly, it felt a little like I was ruining perfectly good butter. It melted normally, then started foaming and separating. Little flecks settled on the bottom and began turning brown.

Brown.

Generally speaking, when I'm cooking and the bottom starts turning brown, I start wondering what I've done wrong.

But I waited. Watched it. Kept stirring.

And then the smell changed.

Oh my goodness.

That plain old butter suddenly smelled warm, rich, and nutty. Those brown bits weren't evidence that I had ruined it at all. **They were where the flavor was.**

And I thought, *Well, Lord. There's a lesson in that.*

How many times have I looked at something happening in my life and thought, *This cannot possibly be right?* Plans change. The heat gets turned up. And there I stand, staring at the brown bits in the bottom of my life, thinking something good has been ruined.

Romans 8:28 doesn't say everything that happens to us is good. Some things aren't good. Some things hurt. The Bible says God works **all things together for good** for those who love Him and are called according to His purpose. And 2 Corinthians 2:15 states that **we are unto God the sweet smell of Christ.**

God sees what I can't see yet. He knows what the heat is doing and what is being deepened while I'm still wondering if I should pull the pan off the stove.

Maybe I've called some things ruined too soon.

Maybe you have too.

Knowing God has His hand on our lives doesn't mean hard things don't hurt or that we pretend every terrible thing is secretly wonderful. It means that when things look dark and dangerously close to ruined, we don't have to decide God is finished.

We may just be standing in the kitchen a little too early.

Sometimes the fragrance comes before we understand what the fire was doing.

A Little Grace for Today

Is there something in your life you've already decided is ruined? Before you throw away hope, give it back to God. You don't have to understand the heat to trust the One who knows exactly what He's doing.

Prayer

Holy Father, YOU are my God of wonder and majesty. You know all things and mean them for my good. Sometimes I look at what is happening in my life and decide far too quickly that something has gone wrong. Help me and I will remember that You see what I cannot see. When I don't understand the heat, help me and I trust Your hand. Thank You for giving me patience while You work and faith to believe that You are not finished simply because I cannot yet see the finished work.

In Jesus' name, Amen.
