

Niter Kibbeh – Ethiopian Spiced Butter

Makes Approx. 2 Cups

Niter Kibbeh is a spiced and flavored butter that is common in many Ethiopian dishes. Ethiopians have been cattle breeders for centuries, so dairy products have been available dating back many hundreds of years. Niter Kibbeh was developed many centuries ago to contribute the flavor of Berbere onto dishes and breads that were considered plain in flavor.

Amount	Size	Description
1	Lb.	Unsalted Butter
1	Small	Onion – Large Dices
2	Cloves	Garlic - Quartered
1	Tbl.	Old Norse World Cuisine Ethiopian Berbere
1	Whole	Cinnamon Stick
½	Tea.	Oregano
½	Tea.	Salt

1. Place the butter in a saucepan and melt at a low heat.
2. Add all the ingredients and simmer on low for 30 to 60 minutes. The longer you let the butter simmer, the deeper the flavor.
3. Make sure it is stirred every few minutes.
4. Place a cheesecloth over a bowl and gently pour the butter through. This will separate any solids from the butter.
5. Place it in an airtight container and into the refrigerator to chill.
6. Once the liquid and fat separates, drain off any liquid from the butter after it cools.
7. Place it back in the refrigerator to keep for future use.

