How to Make Ghee AND Save Money

Ghee processing

As butter melts to form white foam on top, stir butter every 5 minutes using spoon and after half an hour, foam start to condense. Keep stiring every 3-5 minutes for even heating and after 1 hour, ghee is already formed and ready for storage.
Similarly, filter ghee to remove soilids and store in glass jars. Ghee id rich in monosaturated omega 3 and good for the heart.