

= Deep @-@ fried butter =

Deep @-@ fried butter is a snack food comprising butter that is coated with a batter or breading and then deep @-@ fried . The dish has been served at several fairs in the United States ; among them , the State Fair of Texas in Dallas , Texas , and the Iowa State Fair in Des Moines , Iowa . It has a significant buttery flavor , which has been compared to that of French toast . Fried butter is a similar dish , for which recipes exist dating to the 17th century .

= = History = =

= = = United States = = =

Abel Gonzales Jr . , also known as " Fried Jesus " , of Dallas , Texas , invented deep @-@ fried butter , serving it at the 2009 State Fair of Texas in Dallas , Texas . Prepared using frozen , battered butter , it was awarded the " Most Creative food prize " at that time .

The debut of deep @-@ fried butter in 2010 at the Canadian National Exhibition in Toronto , Canada was attributed to a possible rise in attendance rates at the event , specifically per the presence of the dish . During the 18 @-@ day event in 2010 , the concession stand purveying the dish sold 9 @, @ 000 orders , which equated to 36 @, @ 000 individual deep @-@ fried butter balls using 800 pounds of butter . The dish was served in portions of four balls at the event , which totaled 315 calories .

A version of deep @-@ fried butter on a stick debuted at the Iowa State Fair 2011 , which was prepared using frozen butter that is dipped in a honey- and cinnamon- flavored batter , deep @-@ fried until browned , and then topped with a confectioner 's sugar glaze . This concoction on a stick was invented by Larry Fyfe , an entrepreneur and concessionaire at the fair . Versions at the Iowa State Fair have also been prepared and served formed as balls . Deep @-@ fried butter has also been served on a stick at the State Fair of Texas .

In 2011 at the Orange County Fair in Costa Mesa , California , deep @-@ fried butter was paired with chocolate @-@ covered bacon and dubbed the " coronary combo . " ABC News made a comparison regarding the pricing of this food pairing , stating , " the \$ 10 @. @ 50 price rivaled some health plans ' co @-@ payments for a visit to a cardiologist . " This dish has also been served at other events and venues , such as the State Fair of Virginia and the Musikfest music festival in Bethlehem , Pennsylvania .

= = = United Kingdom = = =

In 2011 in Edinburgh , Scotland , a pub named The Fiddler 's Elbow served a dessert dish named " Braveheart Butter Bombs " that consists of deep @-@ fried butter served with ice cream infused with Irn Bru soda and coulis . Some critics in Edinburgh have referred to deep @-@ fried butter as a " coronary on a plate " , but chefs at the pub have stated that when consumed in moderation it " should be all right " . The pub also planned on offering a variation using whisky in place of Irn Bru .

= = Characteristics = =

Deep @-@ fried butter 's flavor has been compared to that of French toast , and has also been described as tasting like " the most buttery bread you 've ever had . " It has been stated that the butter mostly melts into the mix when it is cooked . It may be prepared using whipped butter , which is less dense compared to standard butter . When consumed , stray liquefied butter inside the product may ooze from the product onto one 's face and fingers .

The food has been described by ABC News as an " artery @-@ clogging snack . "

In the United States , celebrity chef Paula Deen has published a recipe for fried butter balls . The recipe uses a blend of cream cheese and butter that is frozen , coated , frozen again , and then

deep @-@ fried . The cooking time in this recipe is short , for only ten to fifteen seconds , whereupon the product attains a " light golden " color .

= = Fried butter = =

Fried butter is a similar dish , for which recipes exist dating to the 17th century . The first known recipe for fried butter dates to 1615 . Fried butter was documented in the cookbook *The Art of Cookery Made Plain and Easy* in 1747 . The recipe entailed soaking butter in salted water for a few hours , placing it on a rotisserie (" spit it ") , covering it with breadcrumbs and nutmeg , and roasting it under a low fire while continuously covering it with egg yolks and additional bread crumbs . Oysters were recommended to accompany the dish .