STRAWBERRY HONEY BUTTER 🧈

1 C unsalted butter at room temperature
pinch of kosher salt
8 Bobalu strawberries, stems removed and chopped
1/4 C honey

In a medium bowl, crush strawberries using a potato masher (you should end up with 1/2 cup); set aside. Place butter and salt in the bowl of a food processor; pulse a few times until butter is fluffy. Scrape down the sides, if necessary. Add in the mashed strawberries; pulse several more times until incorporated. Add in the honey and pulse until incorporated, and light and fluffy. Store in the fridge or freezer to maximize shelf life.