

HANUKKAH RECIPE

OLD COUNTRY SOUR CREAM INGREDIENTS

Makes 1 ½ cups Sour Cream

- 1 cup heavy cream
- ¼ cup cultured buttermilk



DIRECTIONS:

Prep Work: Take out a clean, dry jar and have it ready.

1. Pour the heavy cream and buttermilk into a clean pint or quart sized container with a lid. Seal tightly and shake vigorously about 1 minute.
2. Let jar sit on the countertop, out of direct sunlight, for 24 to 48 hours. The longer it sits, the more sour it will become.
3. When it gets to a level of sour you like (keep tasting!), store in the fridge and use for up to a week. Shake before each use if you see any separation in the jar.