

Sour Cream

Here are two recipes for making home made sour cream – enjoy!

Recipe 1

1 cup cream
1 tablespoon cultured buttermilk

This recipe can be increased at the ratio of 1 tablespoon buttermilk to 1 cup of cream.

In a double boiler bring the fresh cream up to 180 degrees. Cool to room temp in a cold water bath. Add the buttermilk, cover, and let sit at room temp. for 24-48 hours. Stir and refrigerate. The batch will keep approximately 3-4 weeks, refrigerated

Recipe 2

1 cup cream
1 1/2 cups pasteurized whole milk
1/2 cup buttermilk

Mix all the ingredients in a bowl over warm water. Raise the temperature of the mixture to (68 degrees to 70 degrees F) and let it stand for 12 to 24 hours or until it is sufficiently sour and thick enough to cling firmly to a spoon. Keep in the refrigerator until you want to use it. For a richer heavier sour cream combine 2 cups of pasteurized heavy cream with 5 tablespoons of cultured buttermilk and incubate as before. For better texture refrigerate for 24 hours before serving.