

# Homemade Sour Cream

2 cups raw cream

1 TBSP starter\*\*

1 quart canning jar or equivalent

\*\*You can buy sour cream starter from [here](#) or you can purchase a pint of Cultured Buttermilk from the grocery store and use 1 TBSP of it per 2 cups cream as your starter. Once you have sour cream made, you use your sour cream as your starter for your next batch of sour cream.

Put your cream and starter in a jar. Put a lid of the jar and seal tightly. Shake to mix thoroughly. Leave jar on the counter for 24 hours. After 24 hours, refrigerate. It will get thicker and thicker as the days pass.