



## Instant Sour Cream

1 cup whipping or heavy cream  
1 tsp. freshly squeezed lemon juice  
¼ tsp. salt

Place the cream in a bowl. Add the juice and whisk vigorously until thickened. Mix in the salt.

If you want the cream to be thinner, add more a little more cream. If you are having an issue making it thick, add a little more lemon juice.

Use your sour cream immediately or keep it in a closed container in the fridge for a couple of days.