

# THICK CREAM

Source: Authentic Mexican by Rick Bayless

Prepared by: Kimi Nelson & Lauren O'Dell Patton , May, 2016

Makes: 1 cup

1 cup whipping cream  
2 teaspoons buttermilk

Pour the cream into a small saucepan, set over low heat and stir until the chill is off. DO NOT heat about 100 degrees (lukewarm). Stir in the buttermilk and pour into a glass jar.

Set the lid on the jar (but don't tighten) and place in a warm (80-90 degree) spot. Let the cream culture and set for 12-24 hours, until noticeably thicker (perhaps almost set like yogurt or sour cream). Stir gently, screw on the lid and refrigerate at least 4 hours to chill and complete the thickening.

