

# Buttermilk substitute (sour milk)

## Ingredients

- 1 tbsp vinegar or lemon juice
- 1 cup milk, whole preferabl

## Instructions

Put vinegar or lemon juice in a liquid measuring cup. Fill to one cup line with milk. Set aside for at least five minutes before using.

## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Condiments

**Cuisine:** American