

Homemade Buttermilk with Culture

Instructions

- Heat 1 quart of milk (raw or pasteurized) to 86 F or 30 C
- Using a glass double-boiler is helpful
- Don't rush this, heat very slowly and constantly stirs the milk
- Once the temperature is around 85-86 degrees, take it immediately off the heat
- Add one packet of Buttermilk Culture to the milk
- Stir once, let sit for a full 2 minutes to re-hydrate
- Stir very well to dissolve
- Cover and let sit in a warm place around 72 degrees for 12-24 hours or until the thickness is to your liking

Making Buttermilk from Buttermilk

Save at least a half cup of this homemade buttermilk for making your next batch of buttermilk using raw milk.

See the blog for more details.