



# SOUR CREAM

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TIPS, TRICKS, AND EVERYTHING  
YOU NEED TO MAKE IT YOURS!

# WHAT YOU NEED

## Ingredients

- 1 packet of sour cream starter culture  
store extras in the freezer
- Pasteurized cream  
(avoid ultra-pasteurized or UHT cream)

## Equipment

- Stainless steel pot to heat cream •
- Container made of glass or other non-reactive metal •
- Coffee filter or tight-weave towel •
- Rubber band •
- Thermometer •
- Non-aluminum mixing utensil •  
(stainless steel is OK)

## MAKING SOUR CREAM

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1. Slowly heat 1-4 quarts of pasteurized cream to 145°F and hold for 45 minutes for thick sour cream. It's OK just to heat the cream to 77°F for thinner sour cream.
2. Keep the cream at 77°F and add 1 packet of starter culture; stir gently until fully dissolved. To cool faster, place the pan of heated cream in a sink or basin of cold water.
3. Transfer the cream to a glass container. Cover the container with a towel or coffee filter secured with a rubber band, or put a lid on it.
4. Culture in a warm spot, 74-77°F, for 16-18 hours.
5. Once the sour cream has set, cover it with a tight lid and store it in the refrigerator for 2-3 weeks.

# TIPS FOR MAKING SOUR CREAM

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## **How will I know when my sour cream has set?**

Once it has set it will be more or less uniform in appearance, one solid mass, and should appear relatively smooth. A bit of whey may separate during the culturing process. This is completely normal.

## **Why is my homemade sour cream thinner than store-bought sour cream?**

Store-bought sour cream generally contains thickeners and other added ingredients to make a thicker product