

## Buttermilk

3 c warm water in qt jar. Add  $\frac{1}{2}$  c commercial buttermilk &  $1\frac{1}{2}$  c dry milk. Mix well & cover. Let stand in warm place (by heater) till it thickens (8-10 hrs) store in refrigerator. Next time use  $\frac{1}{2}$  c of this in place of commercial buttermilk when preparing your next batch.

Monterey Grandma

