

Making a recipe that calls for buttermilk? Use this simple substitute, and you won't need to buy any:

Prep Time: :5

Cook Time: :

Ingredients:

Milk (just under one cup)

1 Tablespoon white vinegar or lemon juice

Preparation:

1. Place a Tablespoon of white vinegar or lemon juice in a liquid measuring cup.
2. Add enough milk to bring the liquid up to the one-cup line.
3. Let stand for five minute. Then, use as much as your recipe calls for.