## Buttermilk

## Ingredients

4 1/2 t Vinegar 7/8 c Milk (approximately)

## Instructions

Place the vinegar in a glass-measuring cup, and add enough milk to make 1 cup total liquid. Stir to combine and let stand for 10 to 15 minutes (The mixture will begin to curdle). Use as needed in a recipe, or cover and refrigerate until needed.