

Making your own buttermilk culture from raw milk

<http://www.foodrenegade.com/how-to-make-buttermilk/>

1. Allow a cup of filtered fresh raw milk to sit covered at room temperature until it has clabbered (usually several days).
2. Place 1/4 cup of the clabbered milk in a pint mason jar, add a cup of fresh milk (does not have to be raw at this point), cover, shake to mix, allow to sit at room temperature until clabbered.
3. Repeat this transfer of sub-culturing several more times until the milk dependably clabbers in 24 hours. Taste a small amount to confirm that it is tart, thickened, and has no off flavors. It should taste tart not bitter, for instance.
4. To then make a quart of buttermilk with this culture, add 6 ounces of the buttermilk to a quart jar, fill with fresh milk, cover, shake to mix, allow to sit at room temperature until clabbered.
5. Refrigerate.