

Home Made Coconut Sour Cream (Vegan)

1 can Coconut Milk, Chilled
1/4 Cup (optional) Non-dairy milk - Cashew or Soy
1 Tbsp Fresh Lemon Juice
1/2 - 1 Tbsp Apple Cider Vinegar
1 Tbsp Extra-Virgin Olive Oil
- Kosher Salt to Taste

- ☐ Refrigerate the can of coconut milk for at least one hour. If you are in a big rush, put it in the freezer for 30 minutes.
- ☐ Open the can and transfer the thin liquid milk part into a bowl. You can keep this for smoothies or other uses. The cream that's left is what you want.
- ☐ Transfer the thick coconut cream into a bowl. If you want to lessen the coconut flavor a bit, add ¼ cup of any non-dairy milk. Cashew milk is a good choice because it's very creamy.
- ☐ Add the lemon juice and the vinegar, a little at a time. Mix it well and taste to see if there is enough acid for you. If not, add more little by little. Mix in the oil and add a pinch of salt to taste
- ☐ Mix well and refrigerate for another 30 minutes until it sets. Keep in an airtight container in the refrigerator.

Yield: 1 cup

Comments: 1) *Definitely Vegan.*