

Didn't Use all the Buttermilk? Here's how to store it!

How many times have you made a recipe using buttermilk, only to waste what is left in the carton? I've scrambled to come up with other uses before it goes bad. No one at my house like to drink it. It's that same thing with broth or that recipe that calls for a single tablespoon of tomato paste. Well, I've come up with plan!



After you've made the recipe, pour what's left into an ice cube tray and freeze it. Plop it into a ziplock bag and you have small amount for another use all ready for you.



Each cube is about 1 to 2 Tablespoons (depending on your tray – I'd measure one in so you know) and will last in the freezer for about 6 months!



This works with broth, tomato paste, milk products, juice and many other ingredients.

So start making those gravies with buttermilk and broth and stir a couple tablespoons of tomato paste into your veggies or pasta. Quick, easy and cost effective!