

## **Cilantro-Lime Creme Fraiche**

Relish Magazine

**1 cup heavy cream**

**2 tablespoons buttermilk**

**1 rind and juice of a lime, finely grated**

**2 tablespoons cilantro, finely chopped**

**1/2 teaspoon salt**

Combine cream and buttermilk in a glass jar. Shake well and leave at room temperature until thick, 24 to 48 hours.

Refrigerate. (Will last 7 to 10 days).

Combine creme fraiche with half of the lime rind and juice.

Add cilantro and salt.

Taste and add more rind and juice if desired.

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Per Serving (excluding unknown items): 843 Calories; 88g Fat (92.3% calories from fat); 7g Protein; 10g Carbohydrate; trace Dietary Fiber; 327mg Cholesterol; 1195mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Non-Fat Milk; 17 1/2 Fat.