



CILANTRO-LIME SOUR CREAM

SERVINGS: 12

ACTIVE TIME: 10 mins

TOTAL TIME: 10 mins

In many cuisines, dairy is used to balance out the heat and high spice in zestier dishes and this is especially true in Mexican and Indian cuisine with the use of sour cream and yogurt. This is certainly an important role, but I ask: why can't it be a multitasker? The citrusy punch of the lime zest and herbaceous twang of the cilantro make this sour cream a flavorful jack of all trades for your next taco night.

Ingredients

- > 1 12 oz. container of sour cream
- > 1/2 cup of cilantro, finely chopped
- > The zest of one lime
- > The juice of half of a lime
- > 1 tsp. garlic powder
- > Salt & Pepper to taste

Directions

1. Put sour cream, garlic powder and salt & pepper in a mixing bowl.
2. Wash and dry the cilantro thoroughly as it is especially likely to have extra dirt in the bunch. Pull cilantro leaves from the sprigs. Once you have a loosely packed 1/2 cup of leaves, lightly bunch them together. Hold the bunch together in your off hand and then cut thin slivers. Cutting the herbs this way will help to not bruise them.
3. Rinse and dry a lime. Lightly drag a zester across the top of the lime rind. Do not press hard enough to pull the bitter white pith through. Finely chop the zest and then cut the lime in half.
4. Add the cilantro and lime zest into the mixing bowl. Squeeze half of lime into the mixing bowl. If there isn't much juice, you may need to use the other half as well.
5. Mix all ingredients together thoroughly and serve with the usual suspects of Mexican cuisine or it's also good as a dip as well.



Shopping List

- 12 oz. container of sour cream
- fresh cilantro, one bunch
- 1 lime
- Garlic powder