



Makes 1½ cups
Cook Time: 5 minutes

INGREDIENTS:

1 (12-ounce) package extra firm
silken tofu

1 tablespoon lemon juice

1 tablespoon red wine vinegar

½ teaspoon chili powder

Pinch cayenne pepper

Spiked Sour Cream

I always make my own sour cream when I want it. I sometimes like to kick up the flavor, as I do in this recipe, depending on what I'm serving it with. This version is great on tacos, burritos, or with **taquitos**.

*This recipe is also available in our convenient **iPhone app** and newly released **Android app**.*

By Del Sroufe

- 1 Combine all ingredients in a blender and purée until smooth and creamy. Chill until ready to serve.