

How to make acid set cheese

Heavy bottom pot

Long handled spoon

Flour sack towels

Instant read thermometer

Colander

1 gallon whole milk

1 pint heavy cream (opt.)

½ cup Lemon juice or vinegar

Salt

Herbs

Garlic

Onions

Fruit

Honey

Heat milk and cream in pot until just before boiling. An instant read thermometer should read 190° f. Stir in vinegar or lemon juice. The mixture should form curds straight away. Let sit for 15 min.

Place flour sack towel in a colander. Gently pour cheese mixture into colander to drain off the whey for up to 30 min. If you like your cheese to be more spreadable drain for less time or add the whey back in if it is too crumbly.

You have cheese! At this point you can stir in salt, veggies, herbs, spices or fruit and honey.