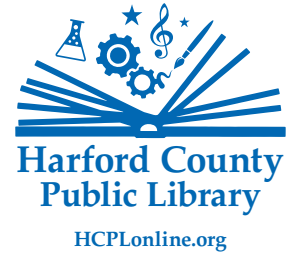




in
partnership
with



HOMEMADE RICOTTA CHEESE

YIELDS ABOUT 4 CUPS

INGREDIENTS

1 gallon goat, or cow's milk (do not use "ultra-pasteurized" milk)

2 tsp salt

3/4 cup freshly squeezed lemon juice, or vinegar - or combo of juice and vinegar

DIRECTIONS

- 1** | Pour milk into a non-reactive pot (glass, enamel, ceramic, stainless - no aluminum!). Add the salt and stir until dissolved. Heat milk, stirring occasionally to prevent sticking, to 192°F.
- 2** | Reduce the heat to medium-low, and add the lemon juice or vinegar. Turn off the heat.
- 3** | Cover and allow to sit for 15 to 30 minutes. The greenish whey will separate from the curds. Strain through cheesecloth. The longer you allow the cheese to strain, the drier the cheese will be. Place into storage containers, cover, and refrigerate. Can be kept chilled for up to 3 to 5 days.