

SHOPPING LIST

- 8 c Whole Milk (not UHT, or Ultra high pasteurized)
- 1 Tsp Salt
- 3 Tbsp Lemon Juice
- Colander
- Thermometer
- Cheesecloth



LETS START COOKING

1. Line colander with 4 layers of cheesecloth; set in sink.
2. In a large heavy saucepan, over medium-high heat, bring milk and salt to a simmer.
3. Stir in lemon juice and let simmer until curds form, 1-2 minutes.
4. Using finely slotted spoon or skimmer, scoop curds from pan and transfer to a cheesecloth-lined colander.
5. Let drain 1 minute (curds will still be a little wet). Transfer curds to a bowl and use as desired.

