

# H O M E M A D E Q U E S O C H E E S E

## Ingredients:

- $\frac{1}{2}$  Gallon Whole Milk/or Raw
- $\frac{2}{3}$  Cup Vinegar
- 1  $\frac{1}{2}$  Teaspoon Salt



## Directions:

1. In a pot large enough to hold the  $\frac{1}{2}$  Gallon of milk plus room to stir, slowly bring the heat up over medium heat to 170 degrees F, stirring constantly to avoid burning.
2. When milk reaches 170 degrees F, turn off burner and stir on the vinegar. Stir a bit to incorporate but not too much. Allow it to sit and cool, around 30 minutes.
3. Using a knife break up the curds gently and remove with a slotted spoon to a colander (either a fine mesh or use cheesecloth lining over a colander either way this needs to be over a large bowl to catch the whey. Mix in the salt with your hands.
4. Next gather up the edges of the cheesecloth and allow to drain. I like to move the colander and large bowl to my cupboards and tie the cheese cloth corners around a cupboard handle to drain adequately.
5. Allow to drain for about 30-60 minutes. Remove from the cloth and at this point you could just take the disc or ball and place into a container or use your hands and press into a disc for the official look. Transfer to the fridge with a lid until ready to use.

