

Homemade Ricotta

EASY- HOMEMADE - DELICIOUS



INGREDIENTS

1 gallon of whole milk
½ cup of lemon juice
(see note below)
1 teaspoon salt

DIRECTIONS

1. Place the gallon of milk in a large stockpot and heat it over medium heat.
 2. Once it has reached 185 degrees, remove it from the heat and stir in the lemon juice.
 3. Allow the milk to sit for 5-10 minutes and wait for the curds to form.
 4. Once you see the curds under the whey, scoop out the curds and place in a cheese cloth lined colander over a large bowl or pot. Allow to drain for 15 to 30 minutes. Add in salt if you prefer.
- Store in the fridge, or freeze for later.

Laura's Notes: Use a nonreactive pot (stainless steel or dutch oven). This recipe can be easily doubled with a large enough pot. Perfect for lasanga with my homemade Spaghetti Sauce