



Farmer's Cheese Recipe

Ingredients

- 1 gallon whole or 2% milk
- ½ -1 cup white vinegar
- ½-1 tsp salt
- chopped fresh herbs (optional)

Directions

1. Heat milk in a heavy bottom pan over low heat, stirring frequently to prevent scorching. Continue stirring, scraping the bottom of the pot, until milk reaches 180-185 degrees, or until the surface of the milk appears frothy.
2. Stir in ½ cup of vinegar. You should see the mixture separate into white curds and greenish whey. If it doesn't, add a bit more vinegar. Let the mixture to rest for 10-15 minutes to allow the curds to set.
3. Line a colander with cheesecloth. Pour the contents of the pot through the colander, draining the whey off the curds. Reserve the whey for another use if you like. Gather the curds in the cheesecloth and tie into a bundle.
4. For farmer's cheese, allow the curds to drain 10-30 minutes, until the texture is to your liking. Unmold the cheese from the cloth, add salt and herbs to taste, and enjoy!