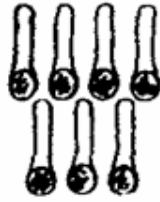




One tablet Rennet into one cup of cold water



2 qt. milk



7 teaspoons
vinegar



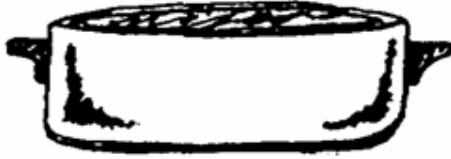
1 qt.
cultured
buttermilk



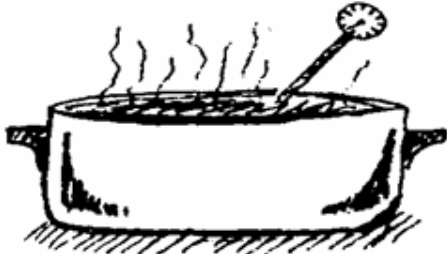
Heat to 90°F.
Remove pan from heat.



Add dissolved Rennet



-Let stand 30-40 min.
-Cut curd into 1-inch cubes.



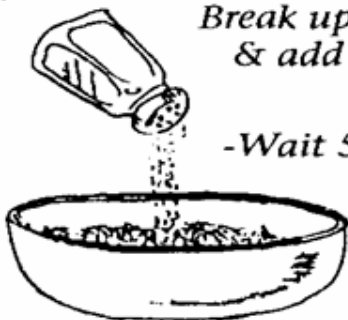
Heat curds and whey to 115°F
(without stirring)
-Let stand for 5 min.



Pour mixture through cheesecloth.
-Allow to drain for 5 min.



Twist cheesecloth gently
to remove whey.

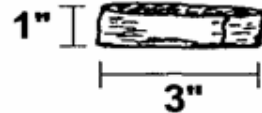


Break up curd
& add salt

-Wait 5 min.



Twist to
remove
whey



Form the cheese.
Remove from form.

Refrigerate**