



## Home-Made Cottage Cheese

**Yield:** about 2 cups

### Ingredients

- 1-gallon pasteurized skim milk
- $\frac{3}{4}$  cup white vinegar
- 1  $\frac{1}{2}$  teaspoons kosher salt
- $\frac{1}{2}$  cup half-and-half-or heavy cream



*Image source: pixabay.com, 2021*

### Directions

1. Wash hands with soap and water.
2. Cook milk in a large saucepan, over medium heat. Heat milk to a temperature of 120 °F.
3. Remove from the heat and gently pour in the vinegar. Stir slowly for 1 to 2 minutes.
  - The curd will separate from the whey. Cover and allow to sit at room temperature for 30 minutes.
4. Pour the mixture into a colander lined with a cheese cloth. Allow liquid whey to drain off as curds cool, about 15 minutes.
5. Gather up the edges of the cloth and rinse under cold water for 3 minutes or until the curd is completely cooled, squeezing, and moving the mixture the whole time.
6. Once cooled, squeeze as dry as possible and transfer to a mixing bowl. Add salt and stir breaking up the curd into bite-size pieces.
7. To serve immediately, stir in half-and-half or heavy cream.
8. To serve later, transfer curds into a sealable container and place in the refrigerator. Add the half and half or heavy cream just prior to serving.

*Recipe adapted from: Foodnetwork.com, 2021*