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# COTTAGE CHEESE

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By: *RuthAnn Zimmerman*

Probiotic Cottage Cheese:

**2 quarts of raw skimmed milk**

Add  $\frac{1}{4}$  cup clabbered milk if you have some, otherwise just let the 2 quarts of milk set until it is thick like yogurt. This can take anywhere from 1-5 days depending on how fresh your milk is and how warm your kitchen is.

Pour the clabbered milk into a heavy bottom pot and heat it over low heat until it reaches 110F. Occasionally stirring it gently.

Pour the now separated curds and whey into a strainer lined with a thin cotton dish towel. Let them strain for 15-30 min.

Add:

**2-3 TBS cream**

**Sprinkle of salt**

*Store in refrigerator for 1-2 weeks.*

*Add herbs or fresh fruit just before serving.*



**None Clabbered Cottage cheese:**

**2 quarts milk** (raw or pasteurized, just not ultra-pasteurized)

Heat milk to 185F, stir in:

**$\frac{1}{2}$  cup white vinegar** or  **$\frac{1}{2}$  tsp citric acid dissolved in  $\frac{1}{4}$  cup water**

Let set for 10 minutes until curds separate from the whey and then strain the curds from the whey and continue with adding cream and salt like mentioned above.

Detailed instructions on YouTube: [Homesteading With the Zimmermans](#)