
SPREADABLE CHEESE

By: *RuthAnn Zimmerman*

Makes approx.. 1 cup

Heat:

1 gallon whole or part skim milk (raw or pasteurized)

To 185F, remove from heat.

Add:

1/2 cup white vinegar or 1/2 cup bottled lemon juice (or 1 tsp. citric acid dissolved in 1/2 cup water)

Stir in well. Cover and let set undisturbed for 30 minutes.

Strain out curds and let them rest in a fine mesh strainer (or cheese cloth) for 15-45 minute.

At this point you can use it as ricotta or cottage cheese in any recipe or to eat fresh.

Or:

Put in blender, with a little heavy cream and use as cream cheese!

For Spreadable cheese:

Mix in:

1 tsp salt and seasonings of choice (I like dill, dried onions, garlic powder, sometimes a tablespoon of honey)

Put all in the blender and blend until smooth consistency, refrigerate and serve with crackers or bagels etc.

How to video on our YouTube channel: [Homesteading with the Zimmermans](#)

