



2015 Adult Summer Reading Program

A Simple Little Cheese

Take-and-Make Instructions by [Nancy Ferland](#)

Materials-

- 1 gallon of goat or cow milk
- 1 cup of white vinegar
- 2-4 teaspoons of sea salt
- 1 cheesecloth (provided)

Instructions-

Put milk in stainless pot, sprinkle on the salt and stir it well. Heat to 190° F. Remove pot from heat and quickly stir in the vinegar, making sure it's well blended; let set for 20 to 30 minutes (checking to make sure it is good and curdled). Line colander with cheesecloth, pour milk through (whey should be yellow and a little cloudy). Bring up the corners of cheesecloth and squeeze as much whey out as possible; let it sit hanging from the edge of the pot at this point for maybe 15 to 20 minutes to make sure all the whey has dripped out. Open the cheesecloth and you will have a lovely ball of cheese. Put it in a covered crock in the fridge until chilled. Tag us ([#goflib](#)) in a selfie with your finished product. Enjoy!