

How To Make Farmers Cheese

Ingredients:

1. Gallon of Milk room temperature
2. Fresh Culture Butter Milk
3. Salt

Instructions:

1. Add a 1-2 Tbsp. of Culture Butter milk to 1 gallon of milk.
2. Gently mix in the Culture Butter milk in the gallon of milk.
3. Allow the Gallon of milk sit for 20-24 hours.
4. Gently pour out the gallon into a good size stainless steel pot.
5. Apply and maintain Heat at medium low, Cook the pot up to 105-120
6. Once The way and the cheese begin to separate gently stir .
7. Drain The Pot into a cloth and colander separating the way from the curds.
8. Allow it to drain for 2-5 hours (the more it drains the firmer it will become).
9. Add Salt and mix (as much salt as you like)
10. Now it read to serve with you favorite dish.