

FRESH RICOTTA CHEESE

Prep Time: 5 min

Total Time: 30min

Yield: about 8 oz.

Ingredients

6 cups - whole milk

1 1/2 tsp - salt

4 Tbsp - distilled white vinegar (or lemon juice)

Cheese cloth or yogurt strainer

Directions

Add milk and salt to medium-large sauce pan. Stir occasionally.

Bring milk to a rolling boil.

Add vinegar (or lemon juice) and remove from heat

Stir lightly and let stand for 5 min

Pour into large bowl lined with cheese cloth and drain for approximately 10 min (up to a couple hours).

Add to your favorite recipes using ricotta cheese!

Enjoy!