

Homemade Ricotta

2	Gallons	Milk
1	Cup	Vinegar, distilled, white
2	Tbsp	Salt
2	yards	cheesecloth

In a large pot, heat the milk over medium-high heat.

While the milk is heating, soak several feet of cheesecloth in water and squeeze out excess. Arrange the cheesecloth in 4 layers in a large, high sided container, leaving long lengths hanging over the sides.

When the curd and whey mixture is ladled into the cheesecloth, you should be able to gather the edges around the curd to form a ball and expel the whey.

With a wooden spoon, stir the milk while it heats. Use an instant-read thermometer to periodically check the temperature or attach a candy thermometer to the side of the pot. When the milk reaches 190-195 degrees, turn off the heat and add vinegar and salt, stirring. The milk should start curdling. If not, add a few more tablespoons of vinegar to the milk until it separates.

Remove the pot from the heat and cover it loosely with a clean kitchen towel to trap the steam and keep the curd from drying out. Let rest for 15 minutes.

Remove the towel and ladle the curd and whey into the large cheesecloth-lined container.

Gather the sides of the cheesecloth together and place it in a large colander over a large bowl. Twist the ends of the cheesecloth together to create pressure on the curd and allow the whey to drain for the 30 to 40 minutes.

Remove the curd from the cheesecloth and cool completely. Use immediately or store the ricotta in the refrigerator in an airtight container for up to a week.

Makes approximately 1 quart.