

QUESA BLANCA

1 gallon milk
½ c. vinegar or lemon juice
salt to taste

Heat milk to 185 degrees F.
Hold for 5 minutes.
Slowly add vinegar or lemon juice while stirring. Curds will float in whey.
Allow to sit for 5 minutes.
Pour into cheesecloth-lined colander to drain whey.
Drain to desire consistency.
Add salt to taste (1-1 ½ t.)

This cheese can be drained or pressed to many consistencies.
If drained well, but not pressed, it can be seasoned and used as a soft, spreading cheese.
If placed in cheese molds, can be used to crumble in salads.
If pressed in mold, can be sliced, shredded, or cubed for salads.
This cheese will not melt, as it contains no rennet.

There are many herbs and seasonings that can be used. Chives, garlic and rosemary, jalapeno peppers, cracked pepper, and sun-dried tomatoes are some examples.

The curd is excellent salted without being pressed.

Freezes well.

The whey can be re-used to make Ricotta if lemon juice is used as the acid for the ricotta.