

# American Cheese

1 gallon Whole Milk  
1/2 cup milk powder  
1 cup cultured buttermilk  
1/4 rennet tablet

Stainless steel pot

Bring 1 cups of cultured buttermilk up to 86°F.

Combine milk, milk powder, and buttermilk and let sit for 1 to 2 hours.

Dissolve rennet in 1/4 cup of cooled sterilized water and add to milk.

When clean break is achieved, cut into 1/2 inch cubes. Hold temperature at 86°F for 30 minutes.

Slowly raise temperature over the next 30 minutes to 104°F , stirring to prevent scorching.

Maintain 104°F temperature for 1 hour then remove from heat.

Wash and drain curds then salt to taste.

Place curds in a mold while still warm and press to remove moisture.