

## Cheddar Cheese Recipe..

One of the most widely enjoyed cheeses, cheddar is a personal favorite of the Cheese Wizard's wife. Traditionally this cheese was shaped into large drums and aged with a loose cloth covering it rather than a wax. This recipe is a slight variation of traditional cheddar recipes. The difference is it includes a stirring step instead of a traditional cheddaring step that involves cutting the curds into strips and draining them. The results are almost identical but it saves the cheesemaker a couple of hours of time. As with many hard cheeses, this cheese must be aged at least 3 months and 9 months or more will produce a superior quality cheese as it will get sharper with age. One final note: don't expect this cheese to be bright orange, the color seen in grocery stores is usually artificial.

### INGREDIENTS

1 Gallon Fresh Milk

1 oz. Mesophilic Starter Culture

1/4 tab Rennet **Attention: If using Junket use 4x what the recipe calls for!!**

1 Tablespoon Salt

1. Using a double boiler, warm the milk to 90 F (32.25 C).
2. Add 1 oz of mesophilic starter culture and mix thoroughly with a whisk, the culture must be uniform throughout the milk.
3. Allow the milk to ripen for one hour.
4. Dissolve 1/4 tab rennet into 3-4 tablespoons COOL water. Hot water will DESTROY the rennet enzymes.
5. Slowly pour the rennet into the milk stirring constantly with a whisk.
6. Stir for at least 5 minutes.
7. Allow the milk to set for 1-2 hours until a firm curd is set and a clean break can be obtained when the curd is cut.
8. With a long knife, cut the curds into 1/4 inch cubes.
9. Allow the curds to sit for 15 minutes to firm up.
10. Slowly raise the temperature of the milk to 102 F (39 C). It should take as long as 45 minutes to reach this temperature. During this time, gently stir the curds every few minutes so they don't mat together.
11. Cook the curds at 102 F (39 C) for another 45 minutes. During this time, gently stir the curds every few minutes so they don't mat together.
12. Drain the whey by pouring through a cheesecloth lined colander. Do this quickly and do not allow the curds to mat.
13. Place the curds back into the double boiler at 102 F (39 C). Stir the curds to separate any particles that have matted. Add the tablespoon of salt and mix thoroughly.
14. Cook the curds at 102 F (39 C) for one hour, stirring every few minutes.
15. Carefully place the curds into your cheesecloth lined mold.
16. Press the cheese at about 20 lbs. (9 kg) for 45 minutes.
17. Remove the cheese from the press and flip it.
18. Press the cheese at about 40 lbs. (18 kg) for 3 hours.
19. Remove the cheese from the press and flip it.
20. Press the cheese at about 50 lbs. (22.75 kg) for 24 hours.
21. Remove the cheese from the press. Place the cheese on a cheese board and dry at room temperature for 3-5 days, until the cheese is dry to the touch.
22. Wax the cheese and age it in your refrigerator for 3-24 months. The longer the cheese is aged the sharper the flavor it will develop. Be sure to flip the cheese every few days