

Juban (Lebanese soft cheese)

Jennifer VanCalCar

2 gallons milk,
1 cheese rennet tablet,
salt.

Heat milk to a little warmer than lukewarm.
Crush tablet and mix with 1/4 cup of warmed milk.
Add this to the 2 gal. and stir well.
Leave for 45 minutes.
Stir slightly and water will separate from cheese.

Take out by the handfuls and press together, squeezing to remove excess water.
Should hold together and form into patties or small balls (golf ball size).
Rub salt all over them.
Store in refrigerator in covered container.