

Queso Blanco Recipe

This is by far the easiest cheese to make. Called Queso Blanco in the Spanish speaking (it means "white cheese") world it is used throughout the world by different names. It can be eaten straight or mixed in with various dishes. Try it in your lasagna recipes instead of Ricotta or in addition to it.

INGREDIENTS

1 Gallon Whole Milk
1/4 Cup White Vinegar (see note)

Heat milk to 180 F (82 C) stirring constantly. Be careful not to burn the milk.

While mixing with a whisk, slowly add the white vinegar.

You will notice the milk begins to curdle.

Keep stirring for 10-15 minutes.

Line a colander with a fine cheesecloth.

Pour the curdled milk through the colander.

Allow the curds to cool for about 20 minutes.

Tie the four corners of the cheese cloth together and hang it to drain for about 5 - 7 hours (until it stops dripping).

The solidified cheese can be broken apart and salted to taste or kept unsalted.

NOTE: The juice of 3-5 lemons may also be used instead vinegar it will make the cheese tangier.