

Vinegar Cheese

Vinegar cheese is an excellent cooking cheese. And it can be made rather quickly.

For about 1.5 pounds of cheese you need:

1 gallon of milk

1 cup of vinegar

1 Tsp. salt (This is optional and you can adjust it to your taste)

Bring one gallon of milk to 195 degrees F. It is important to stir the milk often in order to keep it from burning. When the milk has reached 195 degrees F., sprinkle and stir in 1 cup vinegar. Any kind of vinegar should work. Turn off the heat and let the hot mixture set for about 10 minutes. The milk should begin coagulating into solid white curds and whey right away.

Put some fine cheesecloth in a colander with and pour the curds and whey into the colander to separate them. Hang the bag of curd to drain until the curd has stopped dripping whey.

Sprinkle in the salt and stir gently.

To make soft cheese, remove the cheese from the cloth. It will be a solid mass of curd. You can wrap it in plastic wrap and store it in the refrigerator use it right away.

To make a hard cheese, leave it in the cheese cloth and place the whole thing in the cheese mold. Place the mold in a cheese press and press it.

When no more liquid is coming from the cheese remove it from the press and place it in plastic wrap or wax it. To improve the flavor let it aged for a few weeks in the refrigerator.