

Homemade Ricotta

- 1/2 gallon (1.89L) whole milk
- 1 c (250 mL) heavy cream (whipping cream)
- 1 t Kosher salt
- 1/4 c fresh lemon juice

Mix the milk (2 litre container minus 4 ounces), heavy cream (whipping cream) and Kosher salt in a 6 quart saucepan. Heat just to the point of boiling, without scalding the bottom.

Get your colander ready over a large bowl. Line it with an old cotton napkin or cheesecloth. The napkin can be washed and reused.

Just as the milk mixture comes to a boil, remove it from the heat and stir in the lemon juice. Then don't stir for 5 minutes. Watch as the milk curdles before your eyes, turning into cheese.

Pour the curdled mixture into the cloth lined colander after it cools for a few more minutes.

Let the mixture drain into the large bowl for 2 hours until it gets as firm as you would like. The ricotta can be served warm at this point or it can be refrigerated and used in the next few days. It won't last long because it is DELICIOUS.