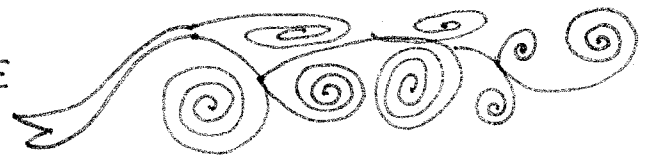


HOME MADE RICOTTA CHEESE



1 QUART WHOLE MILK

4 TABLESPOONS LEMON JUICE OR
WHITE VINEGAR

1/2 CUP HEAVY CREAM

SALT

COMBINE THE WHOLE MILK AND HEAVY CREAM IN A HEAVY BOTTOMED POT. HEAT OVER MEDIUM-HIGH HEAT UNTIL MIXTURE JUST BEGINS TO BOIL. TURN OFF HEAT. ADD THE LEMON JUICE (OR WHITE VINEGAR) A LITTLE AT A TIME, STIRRING GENTLY. ADD ENOUGH TO CURDLE THE MILK/CREAM MIXTURE. THE MIXTURE WILL SEPARATE INTO MILK SOLIDS (TINY, CLOUDLIKE CLUMPS) AND WHEY (A TRANSLUCENT LIQUID). LET STAND FOR 5 MINUTES. SET A FINE SIEVE, LINED WITH A CLEAN KITCHEN TOWEL, OVER A MIXING BOWL AND GENTLY LADLE THE MIXTURE INTO THE SIEVE. ALLOW TO DRAIN UNTIL THE RICOTTA CHEESE REACHES THE DESIRED CONSISTENCY. SEASON WITH SALT. RICOTTA IS A FRESH CHEESE BEST EATEN RIGHT AWAY. SERVE IT ON SLICED BAGUETTE, PASTA, CRACKERS. IT IS WONDERFUL WITH SLICED TOMATOES TOO.

