

## Soft Cottage Cheese

2 c. hot water  
1 ½ c. powdered milk  
3 Tbs. fresh lemon juice or white vinegar

Blend water and powdered milk and pour into saucepan (foam an all). Sprinkle lemon juice or vinegar slowly around the edges, and gently stir over medium heat, just until milk begins to curdle, separating into curds and whey. Remove from heat and let rest 1 minute. Pour into a strainer or colander, rinse with hot then cold water. Press out water with back of spoon. If desired, moistened rinsed curds with a little buttermilk before serving and add salt to taste. Refrigerate if not used immediately. Makes about 1 ½ c. curds.

NOTE: Whey from fresh milk powder can be used in place of water in bread and soups.

*-Jennifer Reynolds*