

YOGURT CHEESE

Ingredients:

2 cups White Mountain Whole Milk Bulgarian Yogurt

Also need:

15" x 15" cheesecloth

Directions:

Spoon yogurt into the cheesecloth. Tie cheesecloth at the top and hang the "bag" over a bowl to catch the whey. Refrigerate, allow to drain 8 – 10 hours. Keep refrigerated until ready to use. Yogurt cheese can also be made in a paper coffee filter with the holder placed over a mug or glass. Yogurt cheese is a nutritious cheese substitute with the consistency of cream cheese. You can easily make it overnight. It is a wonderful substitute for sour cream, cream cheese, mayonnaise, or ricotta.