



Homemade Ricotta

From *The Kitchen*



Ingredients

- 1 quart of whole milk, not UHT pasteurized
- ¼ cup of lemon juice, or distilled white vinegar
- ½ t. salt



Directions

1. Warm the milk to 200 F. let it warm gradually to 200 F.
2. Add the lemon juice or vinegar and salt. Stir gently to combine
3. Let the milk sit for 10 minutes undisturbed. The milk should have separated into clumps of milky white curds and thin, watery, yellow-colored whey. Dip your slotted spoon into the mix to check and if you see a lot of un-separated milk, add another tablespoon of lemon juice or vinegar.
4. Strain the curds with a strainer over a bowl and line the strainer with cheese cloth.
5. Drain for 10 – 30 minutes. If it becomes too dry add some of the whey back in before using.
6. Use or store the ricotta. It can be stored in the refrigerator for up to a week in an air tight contain-

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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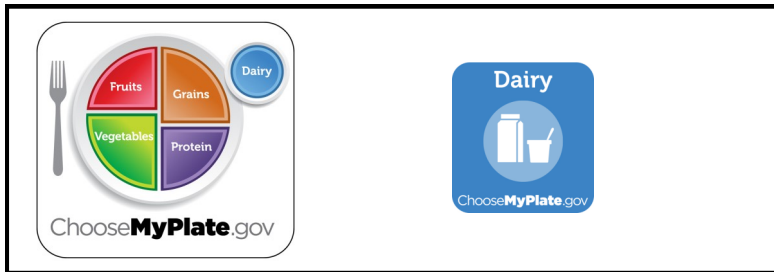
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Fast Facts



Featured Food Groups



Cooking Tips

Equipment needed:	<ul style="list-style-type: none">• Cheese cloth
<ul style="list-style-type: none">• .2-quart pot	<ul style="list-style-type: none">• Strainer
<ul style="list-style-type: none">• Thermometer	<ul style="list-style-type: none">• Mixing bowl
<ul style="list-style-type: none">• Measuring spoons	<ul style="list-style-type: none">• Slotted spoon
<ul style="list-style-type: none">• Measuring cups	

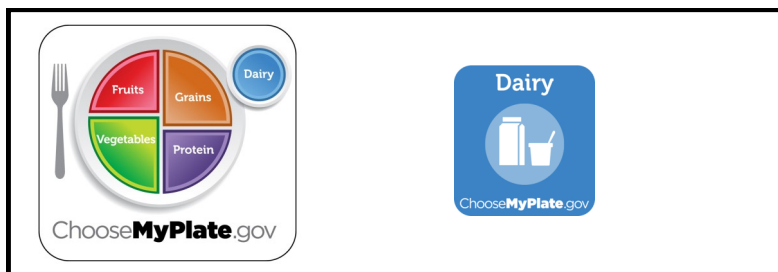
Second Harvest is an equal opportunity provider.



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