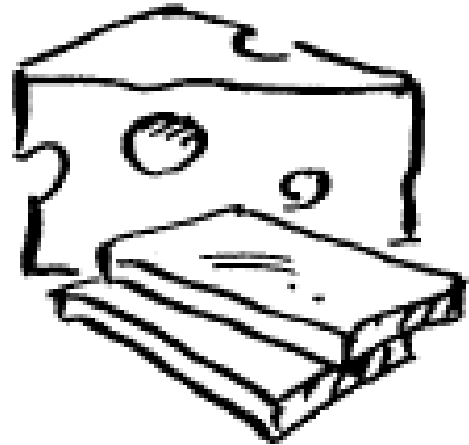


Cheese Making

Utensils Needed

measuring cup
measuring spoon
clear glass bowl
strainer
spoon (to be used as a cheese press)
microwave



Ingredients Needed

250	mL	milk
45	mL	vinegar

Directions

1. Heat one cup of milk for one minute in the microwave.
2. Pour three tablespoons of vinegar into the heated milk. Stir. Watch the solids clump together!
3. Pour the heated milk and vinegar mixture through the strainer into the clear bowl.
4. Using the metal spoon, press the cheese to get more of the whey out.
5. **DO NOT EAT!** We will sample a piece with all the class.