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.