

HEDYEH'S KITCHEN

Homemade Feta Cheese Recipe

Ingredients:

- 1 Gallon Whole Milk
- ½ Cup Plain Yogurt
- ½ Cup Apple Cider Vinegar
- ½ Squeezed Lemon
- Cheese Cloth

Instructions:

1. Put your measured Yogurt, Apple Cider Vinegar and Lemon on the side.
2. Pour 1 gallon of milk into your pot and put it on high heat.
3. Steer 1 to 2 times to avoid milk sticking to the bottom.
4. Next, in about 10 minutes, after you see some bubbles appear, pour ½ cup of your yogurt in the pot and steer it slowly for a few seconds.
5. Then after 5 minutes, right when your milk is about to rise, pour your ½ cup of apple cider vinegar, and ½ squeezed lemon into your pot. (Your cheese will immediately begin to amass; that's when you start bringing the cheese mass in the middle, don't steer it; just slowly bring the cheese mass to the center, do this for about 3 minutes. We want to do this until the liquid left from the milk turns yellow; when it gets yellow color, just go ahead and turn off the stove.
6. Next, put your cheese cloth in a bowl and pour your cheese into the bowl to separate the yellow liquid and the cheese.
7. Next, try your best with your hands to take as much as liquid out of the cheese then tie your cloth and hang it to your kitchen cabinet, put a dish under it and leave it there for 6 hours.
8. Pour the yellow liquid into a Tupperware (your cheese will be immersed in it) and add as much as salt you want to it, I put 2 ½ tsp, depends on how salty you want your cheese to be.
9. After 6 hours, take your cheese out of the cloth, cut it into pieces and transfer them to your Tupperware, put a lid on and put it in the fridge.
10. DONE