



Homemade Ricotta Cheese

What You'll Need...

- 8 cups Alpenrose Organic Whole Milk
- 1 teaspoon salt
- 3 tablespoons, fresh lemon juice

How to Prepare...

Line colander with 4 layers of cheesecloth; set in sink. Bring milk and salt to simmer in heavy large saucepan over medium-high heat. Stir in lemon juice. Let simmer until curds form, 1 to 2 minutes.

Using finely slotted spoon or skimmer, scoop curds from pan and transfer to cheesecloth-lined colander. Let drain 1 minute (curds will still be a little wet). Transfer curds to medium bowl. Cover and chill until cold, about 3 hours. **DO AHEAD** Can be made 2 days ahead. Keep chilled.