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### **Homemade Ricotta Cheese**

Recipe adapted from [Cooking Light via myrecipes.com](#)

#### **Ingredients:**

1 gallon whole milk

5 cups buttermilk

½ tsp fine sea salt



#### **Preparation:**

Set a lined wire strainer with cheese clothes on a large bowl.

In a large pot, combine milk and buttermilk.

Heat on medium high heat, stirring gently occasionally, until temperature reach 170F.

Stop stirring to prevent the milk solids to break apart. Continue heating until the temperature reach 190F.

Remove from heat.

Spoon milk solids into the prepared wire strainer.

Knot the edges of the cheese cloths, hang on a wooden spoon rested on a large pot to drain.

Drain 15 minutes or until the whey stops dripping.

Transfer ricotta cheese into a large bowl, sprinkle salt and mix gently into ricotta cheese.

Let it rest to room temperature.

Store in refrigerator up to four days.