

Clabber Cheese

This easy to make cheese is my current addiction! It is simply amazing spread on warm sourdough toast with a sprinkle of Real Salt. It's also great on sandwiches, tossed in salads, on tacos or straight off the spoon!

Ingredients:

- *1/2 Gallon Six S Dairy Raw Milk*
- *Approximately 1/8 tsp Mesophilic Culture (my favorite is Flora Danica, Aroma Type B)*
- *2 tsp Real Salt*

Steps:

- Let your jar of milk come to room temp by either letting it sit on the counter for several hours or place it in a sink of warm water
- Add your mesophilic culture to the warmed milk and stir or shake well, until the culture is dissolved
- Place the jar of milk somewhere warm, the top of the fridge is often a good spot.
- Let it sit undisturbed until you can see a separation into curds and whey, this typically takes 24 - 48 hours
- Hang the clabber: Place a colander lined with butter muslin or a flour sack towel over a large bowl. Pour the clabbered milk into the covered colander. Gather the edges of the cloth up and wrap a heavy-duty rubber band around the cloth and then suspend over the bowl. I like to fasten the rubber band to the knob on one of my upper kitchen cabinets. Allow the whey to drain for 24 hours.
- Open up the cloth and mix the salt into the cheese. You can stop at this step or you can hang the cheese for an additional 4 hours to draw out more of the whey if you'd like it a little dryer.
- Keep the cheese in the refrigerator for up to two weeks (if it lasts that long!)
- Enjoy!