

## **HOMEMADE CHEESE SPREAD**

All you need is a strainer and a hot plate to actually make cheese in the classroom!

Pour 1 quart of whole milk in a large sauce pan. Heat the milk on a hot plate until it comes to a boil. Stir often and be careful not to let it boil over. Remove from the heat and add the juice of one lemon. The milk will separate into curds and whey. Pour the mixture through a strainer so that only the curds are left. Place the curds onto clean paper towels or a piece of cheese cloth. Form the curds into a ball as you gently squeeze out the moisture. Place the cheese ball in a bowl and chill in the refrigerator. Give each child a portion of the cheese to spread on a cracker and eat.

