



1 gallon whole (vitamin D) pasteurized milk
1 quart buttermilk
1 tablespoon fresh squeezed lemon juice
thermometer
large heavy non-reactive pan
food-grade cheesecloth
colander
large bowl

Rinse the inside of the pan with cold water - this will help prevent the milk from scorching. Pour milk in pan and set heat to medium. Add salt and stir briefly. Allow milk to heat slowly, stirring occasionally. You will notice some curds start to form above the surface and tiny bubbles appearing on the milk. Heat milk to between 180°F - 185°F.

Remove pan from heat and add lemon juice. Stir gently - curds will start to separate from the whey (greenish liquid)

Line a colander with dampened cheesecloth and place over a large bowl. Using a slotted spoon - ladle out the ricotta into colander and let drain. Time will depend on how moist or dry you want the ricotta to be.

Place in a tightly sealed container. Refrigerate. It will keep for up to 7 days. Do not freeze.