

## YOGURT CHEESE

### **Ingredients:**

2 c. White Mountain Whole Milk Bulgarian Yogurt

### **Also need:**

15" x 15" cheesecloth

### **Directions:**

1. Spoon yogurt into the cheesecloth.
2. Tie cheesecloth at the top and hang the "bag" over a bowl to catch the whey.
3. Refrigerate. Allow to drain 8 – 10 hours. Keep refrigerated until ready to use.

You can also make yogurt cheese in a paper coffee filter with the holder placed over a mug or glass. Yogurt cheese is a nutritious cheese substitute with the consistency of cream cheese. You can easily make it overnight. It is a wonderful substitute for sour cream, cream cheese, mayonnaise, or ricotta.