**Ingredients**
- ½ cup whole milk
- ¼ cup lemon juice or vinegar
- ¼ to ½ teaspoon salt

**Supplies**
- 4-quart saucepan
- strainer or colander
- mixing bowl
- large coffee filters

**Steps**

**Step 1**
HEAT IT!
Pour the milk into a saucepan, and bring to a bare simmer—just below a boil, around 200°F.

**Step 2**
STIR IT!
Remove the milk from heat, and stir in the lemon juice or vinegar. The milk should begin to curdle immediately.

**Step 3**
STRAIN IT!
Cover the milk, and let it stand for 10 minutes. This gives time to allow the acid to totally separate the curds and whey. Strain the curds into a bowl using a colander lined with a coffee filter.

**Step 4**
SHAPE IT!
Squeeze the curds with the coffee filter in your hand, and gently press to remove the excess liquid (whey). Add salt to taste. Shape into a rectangular package by pressing the curds together.

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