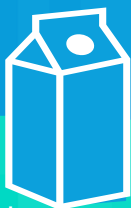


# HOW TO MAKE *Yogurt*

## Ingredients

½ gallon milk  
4 tablespoons pre-made  
yogurt OR 1 packet yogurt  
starter culture



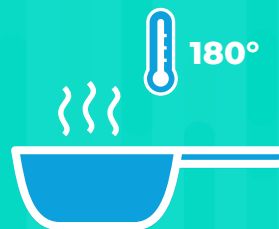
## Supplies

40 2-ounce recycled baby  
food jars and lids  
8" x 11" baking sheet

## Step 1

### HEAT IT!

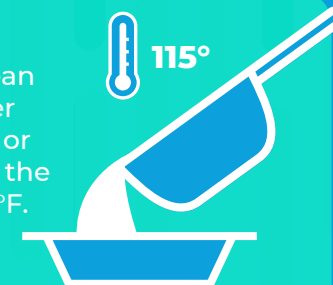
Heat milk on the stove  
over medium heat until  
it reaches 180°F.



## Step 2

### COOL IT!

Pour heated milk into clean  
shallow pan to cool, either  
by sitting on the counter or  
in a cool water bath until the  
temperature drops to 115°F.



## Step 3

### STIR IT!

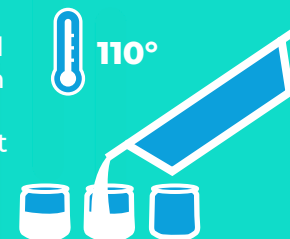
Add the pre-made  
yogurt, and lightly stir  
enough to incorporate  
into the milk.



## Step 4

### POUR IT!

Pour into clean jars, and  
place on cookie sheet in  
oven (with the light on)  
for 12-24 hours. The light  
provides a consistent  
heat of 110°F.



## Step 5

### CHILL IT!

Put jars into the refrigerator  
until the yogurt is cold. Let it  
set for approximately  
4 to 6 hours.



*OPTIONAL: Add your favorite fruit and toppings!*

For more delicious dairy recipes  
visit [unbottled.com](http://unbottled.com)!

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