

Homemade Cheese

Grandma and Aunt Anne

2 pounds of dry cottage cheese curds.
Squeeze out the juice and you end up with about 5 ½ cups.

2 level tsp salt, and 2 level tsp soda.

Mix well and let stand until transparent – about 3 -4 hours or overnight.

Melt ½ c butter in a heavy dutch oven at low heat.

Add cheese and ½ c sweet cream (whipping).
Melt until really smooth stirring often. When smooth and beginning to bubble, beat 2 eggs slightly, add an 1/8 tsp soda and mix well and add to cheese stirring continually.
When done pour into containers. You can freeze it as well.

Note: Tastes like a mozzarella cheese.

Do not use an electric mixer.