

Cottage Cheese

Mix a quart of dry skim milk according to directions on the box, using 1 cup less water than called for.

Add one cup "store bought" buttermilk and dash of salt.

Stir

Let set on cabinet 48 hrs w/o stirring or until bottom $\frac{1}{3}$ of jar contains clear liquid (whey). Curds & whey must separate.

Without stirring, pour all the contents
into a cloth lined colander or strainer
and let it drain.