**How to Make Cheese from Powdered Milk**

I used a small amount of ingredients so I could test it out first before using the full recipe. The full recipe calls for:

* 3 cups powdered milk
* 6 cups water
* 1/2 cup plain white vinegar

In my instructions I quartered this recipe as follows:

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| http://www.tacticalintelligence.net/images/cheese_ingredients.jpg | **Step 1:** Mix together 3/4 cups of powdered milk with 1 1/2 cups of cold water in a cooking pot. Stir until dissolved. |
| http://www.tacticalintelligence.net/images/cheese_mix.jpg | **Step 2:** Stir milk over a medium-low to medium temperature until it becomes hot to the touch but not scalding (this should be around 140º if you’ve got a cooking thermometer) |
| http://www.tacticalintelligence.net/images/curd_separate.jpg | **Step 3:** Maintaining the same temperature, stir in 1 tablespoon of white vinegar or lemon juice. You should immediately begin to see the curds separating from the whey. |
| http://www.tacticalintelligence.net/images/curd_whey.jpg | **Step 4:** Continue cooking to allow the curds to separate from the whey. After a few minutes there should be large globs (if that’s a real word :)) of curds in an amber pool of whey. If it’s still too milky, add another tablespoon of vinegar, stir and cook it on medium to medium-low heat until the curds completely separate from the whey. |
| http://www.tacticalintelligence.net/images/curd_drain.jpg | **Step 5:** Pour the curds and whey into a colander lined with a clean cloth, cotton t-shirt or cheesecloth to drain off the whey (this sweet liquid can be used in the place of water in other baking recipes so drain it into a bowl if desired). |
| http://www.tacticalintelligence.net/images/curd_squeeze.jpg | **Step 6:** Taking the cloth or cheesecloth (a t-shirt in my example) squeeze the curds to press out any remaining whey. |
| http://www.tacticalintelligence.net/images/curd_rinse.jpg | **Step 7:** Rinse the curds — which is essentially (I’ve been informed that this is more a paneer style cheese and not ricotta. Ricotta is made by further processing the poured-off whey. For more instructions into this, check out the links in some of the comments below) at this point — under cool water and eat fresh or store in the fridge. |

**Conclusion**

What you should be left with is about the same amount of curds as you measured out in powdered milk.

Since I used 3/4 cup of powdered milk in the above recipe, it resulted in about 3/4 cup of curds — so plan your recipes accordingly.

I was really excited when learning this, since I love lasagna. Pasta as well as tomato sauce — in the form of canned tomatoes (or powdered tomatoes) — stores very well, but fresh cheese doesn’t. Now that I know how to make fresh cheese easily from my stored powdered milk, even lasagna can be enjoyed during the end of the world.