

Cottage Cheese

1 gal raw goats milk, 1/2 cup vinegar, 1 tsp salt. Heat milk to 190* F, (I use a thermometer). Turn off heat, add vinegar and stir. Then allow mixture to cool. When cool pour into cheese cloth lined colander and drain. Tie corners of cheesecloth and hang for about an hour for additional draining. (I have a hook over my sink so it just drains into the sink). Pour into bowl, sprinkle on kosher or sea salt (I use 1 tsp.) and mix well. Use more or less salt according to taste. Add a little cream for a silky texture (I add about 1 and 1/2 cup raw goats milk instead of cream.)

Cottage Cheese Cheese Cake

2 cups cottage cheese (fresh goats milk cottage cheese), 1/2 cup milk (raw goats milk), 2 eggs, 3 tbsp flour, 2 tbsp lemon juice, 1 tsp vanilla, 2/3 cup sugar, 1/4 tsp salt. I use store bought graham cracker crusts or make your own, I don't have the recipe. Preheat oven to 325* F. In blender combine all ingredients and blend until smooth. Pour into crust. Bake for 60 min or until filling is firm. Allow to cool completely before serving.

Yogurt

Whisk 4 cups raw goat milk and 1 and 1/2 tbsp plain yogurt with active live cultures thoroughly. Place in warm spot for 12 hrs. Refrigerate before serving. (Ideas for warm spots: Place on back of gas stove over pilot light; Set oven to warm to preheat, turn oven off and turn on oven light, place in oven overnight; Place on heating pad on kitchen counter, turned on low. (I used the heating pad and it took probably about 3-6 hrs total, then add strawberries to it