

# How to make cheese from milk and vinegar?

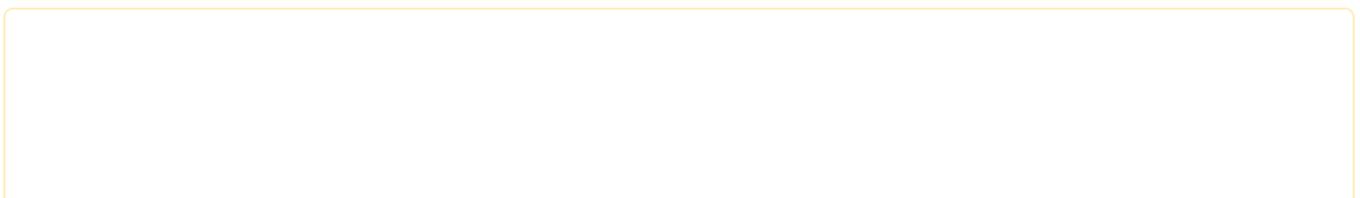
## In this article:



1. [How to Make Cheese from Milk and Vinegar](#)
2. [Gathering Your Ingredients and Equipment](#)
3. [Heating the Milk](#)
4. [Adding the Vinegar](#)
5. [Draining and Shaping the Cheese](#)
6. [Storing and Enjoying Your Homemade Cheese](#)
7. [Frequently Asked Questions](#)
8. [Can I use any type of milk to make cheese with vinegar?](#)
9. [How long does the cheese need to drain before shaping it?](#)
10. [Can I add herbs or spices to the cheese before shaping it?](#)
11. [Watch this awesome video to spice up your cooking!](#)

## How to Make Cheese from Milk and Vinegar

Making cheese at home can be a fun and rewarding process. One of the easiest ways to make cheese at home is by using milk and vinegar. This simple method requires just a few ingredients and minimal equipment, making it perfect for beginners. In this article, we will walk you through the process of making cheese from milk and vinegar, from start to finish.



**Do you like this article?**

Yes

No

## Gathering Your Ingredients and Equipment

The first step in making cheese from milk and vinegar is to gather all of your ingredients and equipment. You will need a gallon of whole milk, white vinegar, a large pot, a thermometer, and cheesecloth. Be sure to use a high-quality whole milk for the best results. Once you have all of your ingredients and equipment ready, you can begin the cheese-making process.

## Heating the Milk

Start by pouring the gallon of whole milk into a large pot and heating it over medium heat. Use a thermometer to monitor the temperature of the milk as it heats up. You will want to heat the milk to around 185°F (85°C). Keep a close eye on the milk as it heats up, and stir it occasionally to prevent scorching.

## Adding the Vinegar

Once the milk reaches the desired temperature, remove it from the heat and slowly stir in 1/4 cup of white vinegar. Stir the milk gently for a few seconds to ensure that the vinegar is distributed evenly throughout the milk. As you stir, you will start to see the milk separate into curds and whey. This is the first sign that your cheese-making process is working!

## Draining and Shaping the Cheese

After adding the vinegar, let the mixture sit for about 10 minutes to allow the curds to fully separate from the whey. Line a large colander with cheesecloth and carefully pour the curds into the colander to strain. Gather the corners of the cheesecloth and tie them together to form a cheese cloth pouch. Hang the pouch and let it drain for about 30 minutes. Once the cheese has

finished draining, you can gently shape it into a block or wheel, depending on your preference.

## **Storing and Enjoying Your Homemade Cheese**

Your homemade cheese should be stored in the refrigerator in an airtight container. It can be enjoyed right away, or you can let it age for a few days to develop a richer flavor. Homemade cheese made from milk and vinegar is perfect for snacking, adding to salads, or using in your favorite recipes.

## **Frequently Asked Questions**

### **Can I use any type of milk to make cheese with vinegar?**

Yes, you can use any type of milk to make cheese with vinegar, but whole milk will yield the best results. You can also use goat's milk or even non-dairy milk alternatives such as almond or soy milk.

### **How long does the cheese need to drain before shaping it?**

The cheese needs to drain for about 30 minutes before shaping it. This allows the excess whey to drain off and the cheese to firm up.

### **Can I add herbs or spices to the cheese before shaping it?**

Yes, you can add herbs or spices to the cheese before shaping it for added flavor. Simply mix in your desired herbs or spices to the curds before draining.

...

...

...

**Watch this awesome video to spice up your cooking!**





**Your friends have asked us these questions - Check out the answers!**

How to light a charcoal grill on a windy day?

What happened to Zio's Italian Kitchen?

Are drum fish good eating?

Should i change my dogs food?

Does cream cheese frosting have to be refrigerated?

How to toast pumpkin seeds in an air fryer?

How to heat up black beans?

What is the yellow bird sauce at taco bell?



## Learn

- < [How much pus is in cow milk?](#)
- > [How much was a gallon of milk in 1970?](#)

[Home](#) » [Learn](#) » **How to make cheese from milk and vinegar?**



### About Rachel Bannarasee

Rachael grew up in the northern Thai city of Chiang Mai until she was seven when her parents moved to the US. Her father was in the Oil Industry while her mother ran a successful restaurant.

Now living in her father's birthplace Texas, she loves to develop authentic, delicious recipes from her culture but mix them with other culinary influences.

When she isn't cooking or writing about it, she enjoys exploring the United States, one state at a time.

She lives with her boyfriend Steve and their two German Shepherds, Gus and Wilber.

## Leave a Comment



Post Comment

---

ChefsResource.com is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to Amazon.com, Amazon.ca, Amazon.co.uk, Amazon.de and any other website that may be affiliated with Amazon Service LLC Associates Program. As an Amazon Associate I (ChefsResource.com) earn from qualifying purchases.

Foodblogalliance.com is part of ChefsResource and is controlled by Ask The Experts LLC. [Read more here.](#)

