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Homemade Cream Cheese

Makes 2 cups

Creamy, tangy homemade cream cheese is such a treat and couldn't be easier. Some people think bagels are simply a vehicle for cream cheese, and after making this recipe, we'd have to agree!

Ingredients:

4 cups cream (do not use ultra-pasteurized milk)
4 cups whole milk (do not use ultra-pasteurized milk)
6 tablespoons fresh lemon juice
1 teaspoon salt

Directions:

1. In a large stockpot, bring the milk to a simmer, stirring occasionally to ensure the milk doesn't scorch. Once the milk is simmering, reduce heat to medium and gradually add one 1 tablespoon of lemon juice at a time, stirring between intervals with a wooden spoon. By now the milk should be curdling. Continue to stir the mixture until the curds have completely separated from the liquid, roughly 2-3 minutes. Remove from heat.
2. Separate the curds from the whey by using a fine mesh sieve with a cheesecloth and place over a large bowl. Pour the mixture over the sieve to catch and separate the curds from the liquid. Let the curds continue to strain for 10-15 minutes.
3. Place the strained curds into a food processor, add salt, and blend until the curds are smooth. Store in the refrigerator for up to 8 days.