



Curd Cheese ("Quark") - make it yourself

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Take one Gallon of 2% milk and replace one cup of the milk with fresh buttermilk.

Let it stand for 3 days in the stove with the light on. After that time, the whey should have separated from the "quark". Discard the whey and place the quark into a kitchen towel to drain from excess whey - which may take another day in the fridge.

This quark can used as bread spread, for sweet dishes, cakes, dumplings not to mention excellent spicy dips, tzatziki or potato topping.