

## Yogurt Cheese

1 quart non-thickened yogurt

(Nancy's, or any yogurt without gelatin, tapioca, guar gum or other thickening agent)

1 filtering material

(cheese cloth, tea towel, coffee filter, paper towel)

Refrigeration required

Method:

Place yogurt into filtering material (colander lined with a coffee filter works great). Place this on top of a bowl or other vessel which will accumulate liquid that separates from the yogurt.

24-48 hours later the yogurt volume will be reduced by approximately 40%

Variations:

Add salt and black pepper

Add herbs or spices

Add fruit purees

Add mustard

*(by Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*