**Queso Rexo Cheese**  
[Based on a recipe developed by Rex Infanger]

1. To one (1) gallon of cold* skim milk add one (1) pint of cream  
   (or use non-homogenized whole milk).

2. Add one (1) quart of cultured buttermilk

3. Heat to 94 °F

4. Add one (1) rennet tablet.**

5. Cut into 3/8 or ½ inch cubes and stir gently

6. Heat quickly to 116 °F (or you can add 3 pints hot water at 170 °F).

7. Stir for 10 minutes

8. Drain and collect the curd in a colander

9. Press 10-15 minutes by placing a milk jug filled with water on top of curd.

10. Cut the curd into finger-sized pieces

11. Add 1 tablespoon of salt

12. Place the jug of water back on the curd and press.

13. Cool cheese and store in refrigerator.

*The milk may curdle if the buttermilk is added when it is warm.  
**Crush the rennet tablet and dissolve in 1 tablespoon of cold water. If the water has a high chlorine, add 3-4 drops of milk to the water before adding the rennet tablet.