



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 $\frac{3}{8}$ or $\frac{1}{2}$ 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.