



CT DAIRY FACT OF THE WEEK MAY 27, 2009

Connecticut DAIRY:

70,000 acres of Open Space
4,200 Jobs in food production,
manufacturing, construction and
sales
\$1.1 Billion to State Economy
Cultural heritage

Quality of life
Local / Safe / Fresh
Food Supply
Wildlife Habitat
Recreational opportunities

FACT: Connecticut needs Dairy Farms & Connecticut Dairy Farmers NEED YOU!



**CONNECTICUT
FARM BUREAU**

DAIRY RECIPE OF THE WEEK

Homemade Cream Cheese

Ingredients:

1 quart fresh CT milk
2 teaspoons salt
2 tablespoons white vinegar
1 cheesecloth

Directions:

Bring milk and salt very slowly to boil.
Remove from heat and stir in white vinegar.
Leave to cool.
When cool, pour mixture into cheese cloth, hanging over a bowl and allow to drip for 2-4 hours.
Collect solid contents from cheese cloth and mix in blender until smooth and creamy.



Be creative, add scallions / maple syrup and walnuts / cut up frozen strawberries / veggie soup mix / cocoa

The cheese can also be frozen, thawed and then beaten again in blender until creamy.