

Homemade Yogurt

Lady Ol'ga Kaffa

1 Quart Milk (any variety)
2 Tbls. Fresh Unflavored Yougurt (live culture)
1 Candy Thermometer

Bring milk to a boil, stirring frequently. Remove from the heat stirring occasionally and allow to cool to 112 degrees F on the candy thermometer.

Place 2 Tbls. fresh yogurt culture in a small bowl and beat until this becomes liquid.

Stir in a few Tbls. of warm milk until well blended.

Stir this mixture into the milk until well mixed.

Place the mixture (culture) into a wide mouth thermos and store for 4 to 6 hours (or until this sets). Remove lid and transfer to another container then refrigerate.