

# Collage Cheese

*This is a good way of using up a pan of milk that is found to be turning sour.*

*Cover it and set in a warm place till it becomes curd. Pour off the liquid and tie up the curd in a clean linen bag with a pointed end. Set a bowl under it to catch the droppings, but do not squeeze it.*

*After it has drained 10 or 12 hours transfer the curd to a deep dish, enrich it with some cream, and press and chop it with a large spoon till it becomes a soft mass, adding as you proceed an ounce or more of nice fresh butter.*



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