

Homemade Lemon Yogurt makes 3 quarts



Ingredients for Homemade Yogurt

- 10 cups of 2% or homogenized milk
- 1 ¼ cups non-instant skim milk powder (can be purchased at a health food store)
- 2 envelopes Knox gelatin
- 1/3 cup cold water
- 2 envelopes freeze dried yogurt starter (can be purchased at a health food store)

Directions to make Yogurt

- In a blender combine 2 cups of fresh milk with skim milk powder
 - Pour into large pot, add 8 more cups of fresh milk
 - Heat while stirring frequently until you see steam rising, 85 Celsius
- Remove from heat.
 - Mix the envelopes Knox gelatin into the cold water.
 - Stir until dissolved.
 - Add some of the hot mixture into the gelatin mix, stir more, then add the gelatin mix into the sauce pan. Whisk.
 - Let cool to 125 degrees, stirring occasionally.
 - Whisk in the envelopes freeze dried yogurt starter
 - Pour into 3 sterilized, warm quart jars.
 - Place uncovered in a warm spot ,45 celcius (my propane oven's pilot light is perfect).
 - Leave it alone for 12-20 hrs or until set to desired thickness.
 - Place in fridge. Keeps for 14 days or so.

Ingredients for Lemon Yogurt

- Zest of one lemon
- Juice of half of a lemon
- 1 cup of icing sugar
- A few drops of food coloring
- 1 kg of plain yogurt (Homemade is best!)

Directions for Lemon Yogurt

- Add ingredients together and mix well.

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