

Homemade Cottage Cheese Experiment

Teaching Objective: To teach children how adding vinegar to milk creates a chemical reaction. The vinegar separates the milk proteins and forms curds; changing the substance from the liquid milk to the solid cheese.

Ingredients

1 quart milk

$\frac{1}{4}$ cup vinegar

Pinch of salt

Method

Heat Milk to 190 degrees using a thermometer. Remove from heat at 190 degrees and stir in vinegar. Let cool. With a strainer drain the liquid.

