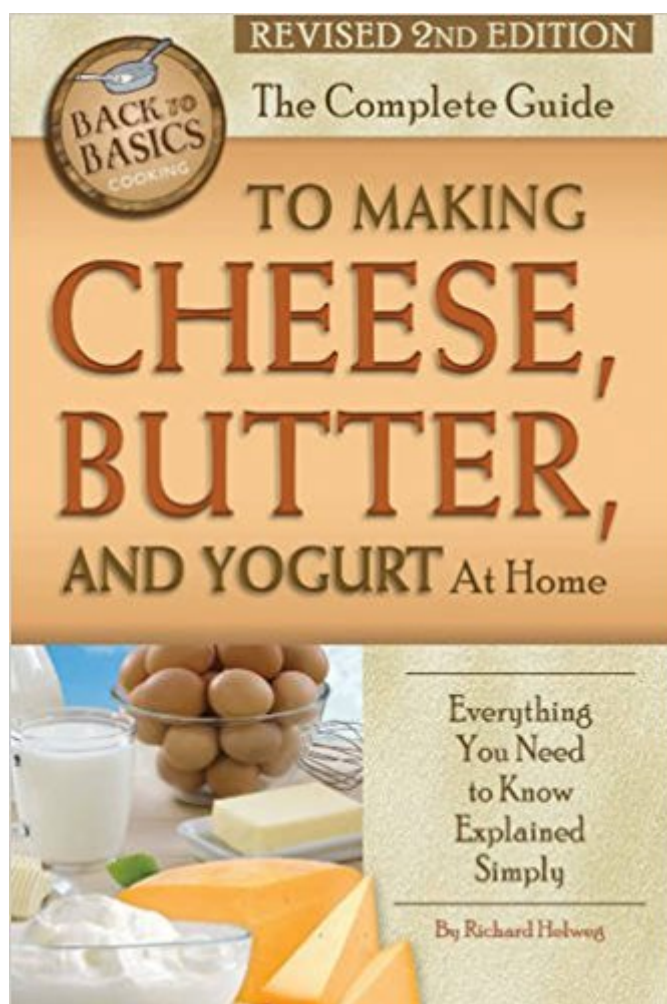


The book was found

The Complete Guide To Making Cheese, Butter, And Yogurt At Home: Everything You Need To Know Explained Simply Revised 2nd Edition (Back To Basics)





Synopsis

Since the earliest human civilizations in the west, milk has been gathered from domesticated animals such as the goat, sheep, and cow to create a wide variety of high protein and tasty foods including cheese, butter, and yogurt. With more than 3,000 kinds of cheese registered to the FDA and dozens of different recipes for butter and yogurt available, many people see great opportunities both to save money and to make a little profit in creating their own milk based products. The secret to making these products all lies in the recipes you have and the steps you take though. This book was written to provide every prospective cheese, butter, or yogurt maker the tools they need to prepare, create, and enjoy their favorite dairy products from the comfort of their home. You will learn everything you need to know about the various dairy products found in cheeses, butter, and yogurt to start creating your own at-home dairy goods. Topics covered include: Which ingredients are used for assorted dairy products What at-home equipment you will need to start benefiting from your own recipes How to clean and care for your equipment, making sure everything remains sanitary and that the dairy products are always safe The myriad of basic techniques necessary to understand the dairy product process, starting with raw milk and continuing until you make any number of soft, hard, or Italian cheeses. Dozens of top cheese makers and home dairy aficionados have been interviewed for this book and provided their experiences with dairy products. You will learn from them and this book the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other cheeses in addition to sour cream, yogurt, and butter. For anyone with a desire to start experimenting with dairy products at home, this book is the ideal starting point.

Book Information

Series: Back to Basics

Paperback: 288 pages

Publisher: Atlantic Publishing Company Inc; 2 edition (June 15, 2015)

Language: English

ISBN-10: 1620230070

ISBN-13: 978-1620230077

Product Dimensions: 6 x 0.4 x 8.9 inches

Shipping Weight: 7.2 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 32 customer reviews

Best Sellers Rank: #45,997 in Books (See Top 100 in Books) #16 in Books > Cookbooks,

Food & Wine > Desserts > Frozen Desserts #22 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #52 in [Books > Science & Math > Agricultural Sciences > Animal Husbandry](#)

Customer Reviews

Richard Helweg has more than 25 years experience working in the nonprofit sector as an artistic director, managing director, and executive director. He is an award-winning playwright and has recently written *And Justice for All*, *A History of the Supreme Court*, a book for young readers, and *How to Get Your Share of the \$30-Plus Billion Being Offered by U.S. Foundations: A Complete Guide for Locating, Preparing, and Presenting Your Proposals* (Atlantic Publishing). Richard has written several books for Atlantic Publishing Group. He lives in Lincoln, Nebraska, with his wife, Karen, and sons Aedan and Rory.

Great beginners book and worth obtaining if you are into more of the old fashion way of doing things. Highly recommended.

I was grasping at straws when I ordered this book. All the feedback I found on any cheese books was so wishy washy I was very doubtful as to whether or not it would be good for me. But I am satisfied and think for anyone that wants to try a hand at cheese making it will be very helpful.

Great book. Well written with simply stated directions. I have used some of the recipes already. I highly recommend this book to anyone who wants to make their own cheese. The yogurt and mozza recipes alone are worth the price of this book. If you buy it, you will not be sorry.

Verty informative. Just what I was looking for.

Great book. Going to try all of the recipes when I have the chance!

I purchased a few books on cheese making at the same time as this one. Just getting back into all of these "back to basics" skills that I played with in the 60's & 70's. My grandson read all the books with me and this was the one that he liked the best of the lot. He is new to all of these ideas and he had no trouble at all following the recipes and the procedures through. I learned some new things as well, but then I am no expert! Delightfully written, well thought out and easy to follow along. I also

need to add that we've had such good service from when purchasing our items ... great way to shop for the unusual type items that we like.

Good information.

This book is wonderful for the beginner or for the experienced. Step by step instructions and pictures really help. Book arrived in like new condition, with speedy delivery.

[Download to continue reading...](#)

The Complete Guide to Making Cheese, Butter, and Yogurt at Home: Everything You Need to Know Explained Simply Revised 2nd Edition (Back to Basics) Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) (Cheese Making, Homemade Cheese) BODY BUTTER: Homemade Body Butter Recipes - 30 DIY Body Butter Recipes For Softer, Healthier, And More Radiant Skin (Body Butter, Body Butter Recipes, natural remedies) The Complete Guide to Making Your Own Wine at Home: Everything You Need to Know Explained Simply (Back to Basics) How to Solar Power Your Home: Everything You Need to Know Explained Simply (Back to Basics) How to Solar Power Your Home: Everything You Need to Know Explained Simply (Back to Basics Conserving) The Complete Guide to Growing Vegetables, Flowers, Fruits, and Herbs from Containers: Everything You Need to Know Explained Simply (Back to Basics Growing) The Complete Guide to Building Backyard Ponds, Fountains, and Waterfalls for Homeowners: Everything You Need to Know Explained Simply (Back to Basics) The Complete Guide to Pruning Trees and Bushes: Everything You Need to Know Explained Simply (Back to Basics Growing) The Complete Guide to Organic Lawn Care: Everything You Need to Know Explained Simply (Back-To-Basics) The Complete Guide to Building Affordable Earth-Sheltered Homes: Everything You Need to Know Explained Simply (Back to Basics Building) Beginners Guide to Making Homemade Cheese, Butter & Yogurt: Delicious Recipes Perfect for Every Beginner Beginners Guide to Making Homemade Cheese, Butter & Yogurt: Delicious Recipes Perfect for Every Beginner! (Homesteading Freedom) Making Cheese, Butter & Yogurt: (Storey's Country Wisdom Bulletin A-283) (Storey Country Wisdom Bulletin) The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More! The Complete Beginners Guide to Raising Small Animals: Everything You Need to Know About Raising Cows, Sheep, Chickens, Ducks, Rabbits, and More (Back-To-Basics) (Back to Basics Farming) The Complete Guide to Building with Rocks & Stone: Stonework Projects and Techniques Explained Simply Revised 2nd Edition (Back to Basics) Your

Illinois Wills, Trusts, & Estates Explained Simply: Important Information You Need to Know for
Illinois Residents (Back-To-Basics) Your Pennsylvania Wills, Trusts, & Estates Explained Simply:
Important Information You Need to Know for Pennsylvania Residents (Back-To-Basics) Your Florida
Will, Trusts, & Estates Explained: Simply Important Information You Need to Know
(Back-To-Basics)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)