

Yogurt

Heat milk, powdered milk, & gelatin to 145° - 160°.

Cool to about 125°.

Inoculate with starter yogurt.

Incubate @ about 130° for 4-6 hours.

Ingredients for each quart of yogurt:

4 cups milk

2 Tbs. powdered milk (optional)*

1 tsp. gelatin (optional)*

2 Tbs. yogurt

Use three spaghetti sauce jars to hold 2 quarts. Incubate in the insulated drink dispenser. Fill it with hot water to heat while the milk is heating/cooling. Then refill with fresh hot water. Wrap in towels or blankets.

*Gelatin and/or powdered milk will help the yogurt be thicker, but it's not essential.

