

## *Greek-style Yogurt*

### *Ingredients:*

- 1 quart milk, whole, 2%, or skim
- 1 1/2 C dry or powdered milk
- 1/2 C purchased yogurt
- 1 T sugar (optional)

### *Instructions:*

1. Mix milk, powdered milk, and sugar in a pan.
2. Heat while stirring until it reaches 180°.
3. Allow to cool to 105-110°.
4. Stir in yogurt.
5. Pour into jars.
6. Keep warm, 105° for 8-15 hours (pressure cooker on yogurt setting works perfect).
7. Refrigerate for 2-3 days and use as normal.

Note: The longer it ferments, the tarter it gets.