



Recipe from: [My Catholic Tradition](#)

Yogurt Cheese in Olive Oil

FILLS TWO 1 LB JARS

Ingredients

- 4 cups Greek sheep's (strained plain) yogurt
- 2 tsp crushed dried chilies or chili powder
- 2 tbsp chopped fresh herbs, such as rosemary, and thyme or oregano
- 1 1/4 cups extra virgin olive oil, preferably garlic-flavored

Sterilize a 12 inches square of muslin (cheesecloth) by soaking it in boiling water.

Drain and lay it over a large plate.

Season the yogurt generously with salt and tip on to the center of the muslin.

Bring up the sides of the muslin and tie firmly with string.

Hang the bag on a kitchen cupboard handle or suitable position where it can be suspended over a bowl to catch the whey.

Leave for 2–3 days until the yogurt stops dripping.

Sterilize two 1 lb glass preserving or jam jars by heating them in the oven at 300°F for 15 minutes.

Mix the crushed dried chilies and herbs.

Take teaspoonfuls of the cheese and roll into balls with your hands.

Place in the jars, sprinkling each layer with the herb mixture.

Pour the oil over the cheese until completely covered.

Store in the refrigerator for up to 3 weeks.

To serve, spoon the cheese out of the jars with a little of the flavored olive oil and spread on slices of lightly toasted bread.