

# Canning Soft Cheese

*By: Pyrotech*

One Of the Items we use a lot of in our house is cheese. But it doesn't really keep that well with out refrigeration. My wife Loves it, and the thought of cheese powder was not appealing to her taste buds. So I had to come up with a solution, canned Velveeta.

The canned Product is creamy and spreads well, straight from the fridge. You may find the recipe to be a bit salty. A trial batch would be wise.



*canned cheese spread straight from the fridge*

The shelf life is reported to be 2 years plus. The recipe is simple, just make you do not burn it Stir continually.

One Pound of cheese will fill one pint jar, depending on how close you scrape the pan.

I found a four pound batch works well for me.

1 12oz can of evaporated milk

4 T. Vinegar

2 tsp Salt

4 lbs Velveeta cheese

2 tsp Dry Mustard

I mix all the ingredients in a saucepan except the cheese. Stirring it all together. Break the cheese into small chunks and place in the saucepan. Melt over a medium heat, until creamy smooth. Make sure you stir, throughout the melting you do not want to burn it.



*Ready for the water bath*

Fill the pint jars leaving about a half an inch of headspace. Process jars in a boiling water bath for 10 minutes.



*4 pounds of cheese*

Remove from water and let cool. Do not forget to date the lid before putting away.