

MARY FEDOR'S *HRUDKA*

Makes one 7" *hrudka*

1 package cheesecloth
2 qts. milk
1/4 tsp salt
1 dz. eggs
1 cup sugar

In the sink, set a colander into a large bowl, and drape the cheesecloth, folded into a large square (3 or 4 thicknesses of cheesecloth), over the colander, centering it, and leaving it draped well over the edge. Have ready a piece of string about 8" long.

Heat 1 quart of milk, with salt added, in a Dutch oven, over medium-low heat. In a large bowl, combine the remaining quart of milk, eggs, and sugar, and mix until completely blended. When the milk in the Dutch oven is hot, add the mixture from the bowl and stir slowly but constantly, so that the mixture doesn't catch onto the bottom of the Dutch oven. When the curds are firm, pour the mixture into the cheesecloth-draped colander. Carefully gather up the cheesecloth (the curds will be very hot) and shape the curds into a tight ball. Use the string to tie the cheesecloth shut. Hang the *hrudka* where it can drip into a bowl for 2-3 hours, until dry.

You can save the liquid from the *hrudka* (in the bowl under the colander) to drink after it's been chilled. Warning: the liquid smells very eggy; it tastes much better than it smells.