

A. GENERAL INFORMATION No. 28(2)
GUIDELINES FOR CHEESES

3. Use of dehydrated cheeses. Two types of dehydrated cheeses are used. They are dehydrated American cheese and dehydrated cottage cheese.

a. Cheese, Cottage, Dehydrated

(1) USE--Dehydrated cottage cheese may be substituted in any recipe using fresh cottage cheese.

(2) PREPARATION--Measure 8½ cups water (70°F.) into a shallow serving pan. Pour 1-No. 10 cn (1 lb 1 oz) canned dehydrated cottage cheese evenly over the water. Stir gently to wet all particles of cheese. Let stand 5 minutes, then stir gently. If more water is needed, sprinkle ½ to 1 cup water over cheese. Chill rehydrated cheese thoroughly before serving (3 to 4 hours).

(3) SUBSTITUTION--Rehydration ratio - 1 pound dehydrated cottage cheese to 4 pounds (2 qt) water.

<u>Dehydrated Cheese</u>	+	<u>Water Added</u>	=	<u>Rehydrated Cheese</u>	OR	<u>Fresh Cheese Equivalent</u>
1-No. 10 cn (1 lb 1 oz (2¾ qt))		8½ cups		5 lb 1 oz (3 qt)		6 lb (3 qt)
2-No. 10 cn (2 lb 2 oz (5½ qt))		4¼ qt		10 lb 2 oz (6¼ qt)		12 lb (1½ gal)

REVISION

(OVER)

A. GENERAL INFORMATION No. 28(2)

b. Cheese, American, Processed, Dehydrated

(1) USE--Dehydrated American processed cheese may be substituted in any recipe using processed American cheese. Rehydrate cheese before adding to any recipe to eliminate any unrehydrated cheese in the end product. To store dehydrated cheese after being opened, place unused portion in a tightly covered container to prevent absorption of moisture. Refrigerate if possible.

(2) PREPARATION--Add water to cheese and mix until blended. For a moist semi-solid cheese, such as for an appetizer or omelet, use 1 lb (1 qt) dehydrated cheese and 1 cup water. For a semi-fluid cheese for sauces (better volume substitute), use 1 pound (1 qt) dehydrated cheese and 2 cups water.

(3) SUBSTITUTION:

<u>Dehydrated Cheese</u>	+	<u>WARM Water Added</u>	=	<u>Rehydrated Cheese</u>	OR	<u>Fresh Cheese Equivalent</u>
Semi-solid 6 oz (1½ cups)		¾ cup		1⅛ cups		1 lb
3 lb (3 qt) 1-No. 10 cn		3 cups		2¼ qt		8 lb
Fluid 6 oz (1½ cups)		¾ cup		1½ cups		1 lb
3 lb (3 qt) 1-No. 10 cn		1½ qt		3 qt		8 lb