I love cheese. So personally, I couldn't be have been happier when I stumbled across this tutorial on how to turn a gallon of milk into delicious fresh mozzarella in just 30 minutes. Not only is this a very cheap way to make mozzarella, it is also very useful information for preppers and homesteaders. The ability to make your own cheese can bring much needed variety to your food, and homemade cheese could also be used for bartering or selling.

To make your own mozzarella, you need Milk, Citric Acid powder, Liquid Rennet or 1/2 tablet Rennet and salt. Check out how it's done below.

Make Mozzarella From Milk In Just 30 Minutes

(Photo From: Common Sense Homesteading)