Take-Home Recipe for Instant Cheese Bioplastic

**INGREDIENTS**
- 1 cup of milk*
- 2 tablespoons of vinegar for each cup of milk
- spoon for stirring
- cheesecloth (works best) or fine strainer
- container (to strain the mixture)
- paper towels for clean up
- (optional) a drop or two of glycerin

*One cup of milk makes about a golf ball-sized plastic sample. Recipe can be increased as needed.

**DIRECTIONS**
1. Pour the milk into a pan and warm it on the stove. Be careful not to boil or scald it. (If a skin develops, start over.)
2. Move the pan from the heat.
3. Add vinegar to the warm milk and stir until it separates and the curds are well formed (about 1-2 minutes).
4. Strain the mixture through the cheesecloth or a fine strainer.
5. Wait for the strained curds to completely cool (2-3 minutes).
6. Wrap the curds in the cheesecloth or hold them between your hands and squeeze out the extra liquid.
7. The curds will be crumbly at first—press and knead them into a solid plastic. (A drop or two of glycerin will help to “plasticize” the mixture.)
8. Shape the plastic as you like—you may want to use cookie cutters to cut shapes. Let dry overnight.