

**GUIDELINES FOR CHEESES
USE OF DEHYDRATED CHEESES**

Two types of dehydrated cheeses are used - 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 8-1/2 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 1/2 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>	<u>OR</u>	<u>Fresh Cheese Equivalent</u>
1-No. 10 cn (1 lb 1 oz (2-3/4 qt))	8-1/2 cups 5 lb oz (3 qt)		6 lb (3qt)
2-No. 10 cn (2 lb 2 oz (5-1/2 qt))	4-1/4 qt 10 lb 2 oz (6-1/4 qt)		12 lb (1-1/2 gal)

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 un-rehydrated 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>	<u>OR</u>	<u>Fresh Cheese Equivalent</u>
Semi-solid 6 oz (1-1/2 cups)		3/8 cup		1-1/8 cups		1 lb
3 lb (3 qt) 1-No. 10 cn		3 cups		2-1/4 qt		8 lb
Fluid 6 oz (1-1/2 cups)		3/4 cup		1-1/2 cups		1 lb
3 lb (3 qt) 1-No. 10 cn		1-1/2 qt		3 qt		8 lb