



Dill Crackers

Yield: 50 crackers Time: 30 minutes

INGREDIENTS

- 2 cups plus 1 Tablespoon all-purpose flour
- 1 1/2 teaspoons salt
- 2 teaspoons sugar
- 1/3 cup plus 1 Tablespoon olive oil
- 1/2 cup plus 1 Tablespoon water
- 2 1/2 Tablespoons fresh dill, roughly chopped or 1 teaspoon dried dill

DIRECTIONS

1. Preheat oven to 375 degrees.
2. Combine flour, sugar and salt in bowl. Add the olive oil and water, mix until combined.
3. Add the dill and mix until the dough is soft and a little sticky.
4. Divide the dough in half. Lightly flour pastry mat and roll out the dough to 1/8" thick.
5. Cut into triangle pieces as shown below with a pizza or pastry cutter.



6. Place triangle pieces on parchment or silicone mat lined baking sheets.
7. Bake for 12-15 minutes (pricking with a fork after 5 minutes) or until lightly browned.

Wasatch County Cooking Class, March 2021

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Everything Crackers

INGREDIENTS

- 1/4 cup sesame seeds
- 1/4 cup poppy seeds
- 1 Tablespoons garlic powder
- 2 Tablespoons dried minced onion
- 1 1/4 cup all-purpose flour
- 1 cup whole wheat flour
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon salt
- 3 Tablespoons vegetable oil
- 3/4 cup plus 3 Tablespoons water

DIRECTIONS

1. In a small skillet, cook sesame seeds and poppy seeds over medium heat, stirring constantly for 1-2 minutes or until toasted.
2. Remove from heat and add the garlic powder and minced onion. Cool.
3. In a large bowl, combine all-purpose flour, whole wheat flour, baking powder and salt.
4. Stir in seed mixture and vegetable oil.
5. Then, add water and stir until combined.
6. Place on pastry mat and knead 5 times to smooth out.
7. Divide dough into 8 pieces.
8. Cover and let rest for 30 minutes.
9. Preheat oven to 450 degrees.
10. Roll out one piece of dough at a time into an 11 x 5 inch rectangle.
11. Place on parchment lined baking sheet.
12. Repeat with all 8 pieces.
13. Bake 8 minutes or until golden brown.
14. Remove from pan and cool on wire rack.
15. Break into pieces and store in an air tight container.

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Mozzarella Cheese

Yield: 2 mozzarella rounds Time: 30 minutes

INGREDIENTS

- 1 gallon whole milk
- 1 1/2 teaspoon citric acid - dissolved in 1/2 cup unchlorinated water (cooled)
- 1/2 teaspoon liquid rennet - diluted in 1/4 cup unchlorinated water (cooled)
- 1 teaspoon salt

DIRECTIONS

1. In large stainless steel pot or ceramic dutch oven, heat milk to 60 degrees. Watch closely, this happens very quickly.
2. Add the citric acid (dissolved in water) stirring constantly.
3. Heat to 90 degrees, then add the diluted rennet and stir to combine.
4. Cover and let sit for 5 minutes. Check to see if it will slice with a knife, if not, let it sit for a few more minutes.
5. To separate the curds and whey, place back on medium-low heat and heat to 105 degrees, stirring constantly.
6. Remove from heat and continue to stir for two to 5 minutes. The more it is stirred, the firmer the cheese will be.
7. Remove whey from curds by pouring through a fine mesh strainer or cheese cloth.
8. Use hands to press the curds together and squeeze out excess whey.
9. Place in a microwave safe bowl and microwave on high for 30-60 seconds or until too hot to touch, but not bubbling.
10. Knead and stretch curds. Stop stretching when it begins to break and still warm.
11. Place curds in bowl again and microwave again for 30 seconds.
12. Add salt and knead and stretch again until it stops stretching and breaks.
13. Place in microwave one additional time for 30 seconds.
14. Remove and stretch until it is the same temperature throughout.
15. Form into desired shape.
16. Cover and refrigerate up to 3 months.

*Microwaves vary, so adjustments may need to be made.

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Cheese Ball

INGREDIENTS

- (1) 8oz. cream cheese, softened
- 1 cup sharp white cheddar cheese, finely grated
- 1 cup Gouda cheese, finely grated
- 2 Tablespoons sun-dried tomatoes, minced
- 2 Tablespoons fresh dill, chopped
- 1/2 teaspoon garlic salt
- 1/4 teaspoon ground black pepper

DIRECTIONS

1. Combine all ingredients.
2. Place in refrigerator for about 30 minutes to set up a little.
3. Form into one or two balls and coat with finely chopped nuts, chopped parsley or sesame seeds..
4. Wrap in plastic wrap and refrigerate 4 hours or overnight.
5. Bring to room temperature for 1 hour before serving.
6. Serve with crackers.

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