

## **The 'Assessor's Own'**

### **Greek Yogurt Recipe**

**1 quart milk -preferably whole milk**  
**<sup>3</sup>/<sub>4</sub> cup dry powdered milk**  
**9 Tbsp. commercial yogurt starter (FAGE)**

In a large pot stir 1 qt. whole milk with powdered milk and bring to boil. Pour scalded milk into an earthenware bowl and set aside to cool, except for 1 cup which will go into a separate minimum 2-cup bowl (to cool at a faster rate). Stir the larger bowl occasionally to prevent film on surface. When the milk in the smaller bowl is lukewarm, add the yogurt starter (9 Tbsp. commercial yogurt). When the larger bowl of milk is lukewarm (your little finger can remain in the milk for several seconds- if you prefer to use a thermometer that will be 130 degrees), add the smaller bowl of cultured mixture and stir well. Cover with wax paper and a lid or large plate, then drape with a heavy blanket and keep away from drafts.

This will set in about 8-10 hrs. Uncover, but don't disturb the yogurt. Place a doubled paper towel over the yogurt to absorb the excess moisture, then refrigerate.

**Enjoy the Dictos family's yogurt with a little honey – that's Greek!**

**Paul Dictos, CPA**  
**Fresno County Assessor-Recorder**

**Problems? Call the Chef at 559-250-0999**

**NOT PAID WITH GOVERNMENT MONEY**