

# Spice Ame Cooks

## Labne

From Balaboosta Cookbook

Prep Time: 10 min + 8- 24 hours waiting

### Ingredients:

4 cups plain yogurt (whole milk)

1 T. kosher salt

Olive oil (to drizzle on top)

Zatar spice (to sprinkle on top)

Bread or pita for dipping

### Directions:

Step 1: place sieve in bowl – place cheesecloth in the bottom of sieve (cheesecloth should be folded over 3 times).

Step 2: mix 1 T. salt with the entire container of yogurt.

Step 3: place the yogurt from the container into the cheesecloth covered sieve. Cover the rest of the yogurt with the cheesecloth.

Step 3: place bowl with sieve, cheesecloth, and yogurt into the refrigerator overnight - or up to 24 hours.

Step 5: remove from fridge, remove yogurt from cheesecloth – place into serving bowl. Mix with a spoon to lighten the cheese.

Step 6: top with olive oil and zatar.

Step 7: eat with thick pieces of crusty, crunchy bread.

