

## Another Way to Store Cheese

While browsing around the web the other day I discovered that there's another way to store cheese. You can buy big chunks of cheese and cut it up into portions that you'd use in a couple days. Then you can dip it in melted cheese wax (or brush on the cheese wax) and store it in a reasonably cool place.

The wax seals the surface so it won't get moldy.

You do this with the hard cheeses: cheddar, parmesan, etc. Soft cheese has too much water and might go bad.

You can get cheese wax on the Internet. Just Google "cheese wax" and you'll be amazed what you find.

Here's a website that tells you more about waxing cheese:

<http://www.lacarte.org/calamity/projects/cheese/index.html>

There are other websites that talk about how to do it. Again, just Google "cheese wax".

Pretty cool, huh?

Original at: <http://foodstorageinvernonia.blogspot.com/2009/10/another-way-to-store-cheese.html>