Boursin Cheese

Recipe #5

September 2014

Ingredients:

2 garlic cloves, crushed

8 ounces butter, at room temperature

16 ounces cream cheese, at room temperature

3 Tablespoons grated parmesan cheese

1 teaspoon dried dill

½ teaspoon marjoram

½ teaspoon basil

½ teaspoon chives

½ teaspoon black pepper

¼ teaspoon dried thyme

2 Tablespoons minced fresh parlsey



Directions:

Mix cheeses, butter and crushed garlic until well blended. Add remaining ingredients and mix well. Put in serving dish and store in refrigerator. Serve at room temperature with crackers.