

# THE CULINARY

*Playground*



## “Boursin” Cheese

Makes about ½ cup

- 2 tablespoons butter, at room temperature
- 5 tablespoons cream cheese, at room temperature
- ½ tablespoon grated parmesan cheese (the real stuff, and freshly-grated)
- ¼ teaspoon minced garlic
- 1 teaspoon fresh dill, minced or ¼ teaspoon dried dill weed, crumbled
- ⅛ teaspoon dried marjoram
- ⅛ teaspoon dried basil
- ⅛ teaspoon black pepper
- Pinch dried thyme, crumbled
- ⅛ teaspoon fresh chives, snipped
- 1 teaspoon minced fresh parsley

Have cheeses and butter at room temperature. Add both to bowl along with parmesan and dried herbs. Beat until smooth and blended. Fold in fresh herbs.

Serve immediately or pack into a container just large enough to hold the boursin and store in refrigerator.

To serve, bring to room temperature.  
Serve with crackers.