

HOMEMADE BOURSIN CHEESE

8 oz. butter (salted or unsalted), softened (2 sticks)
16 oz. cream cheese softened (2 packages)
2 cloves garlic, minced
½ tsp. salt
1 Tbsp. fresh basil, chopped
½ tsp. dried marjoram
1 Tbsp. fresh chives, chopped
¼ tsp. dried thyme
½ tsp. black pepper (freshly ground)
1 Tbsp. fresh dill weed (or 1 tsp. dried)

1. Add all ingredients together with mixer (do not use food processor or blender – the blades puree all the fresh herbs and you end up with an unappetizing-looking green product) until smooth and well combined.
2. Spoon mixture into container, cover, and chill overnight.
3. Serve at room temperature with crackers, bread, etc. (This is also good melted into a little cream or milk and used as a sauce.)

NOTE: It is very important that the basil and chives be fresh herbs, not dried. The rest of the herbs can be in either form – but if you use fresh, remember that it will take 3X as much as the dried form (i.e., 1 tsp. dried herbs = 1 Tbsp. fresh)