

Garlic-Herb Cheese Spread:

Yield: About 675 grams or 3 cups

This spread is a great addition to any grilled sandwich (panini, grilled cheese, etc.) spread on toast, or crackers! Adds an amazing savory herb flavor to anything you can think of.

1-2 cloves fresh garlic

454 grams softened cream cheese (two 8oz packs)

230 grams softened unsalted butter (2 sticks)

¼ tsp dried dill

¼ tsp dried basil

¼ tsp dried thyme

¼ tsp dried marjoram

½ tsp fresh ground pepper

(feel free to substitute any herb that you'd like - or as your pantry allows!)

Sea Salt – About 2 three finger pinches (to taste)

To get the full aromatics and flavor when using dry herbs: rub them in your hands (like you are trying to stay warm type of action) you want to press with enough pressure to “unlock” the flavor.

1. Cut up garlic finely, or use a garlic press. (note: use roasted garlic for a smoky layer, and deeper garlic flavor)
2. Add all ingredients to a food processor or kitchen aid mixer with paddle attachment. (The food processor will give a smoother texture)
3. Mix until mixture comes together.
4. Refrigerate, freeze or use immediately.

Storage Guide:

Keep airtight wrapped or in a container in the refrigerator for 7 days. Or freeze double wrapped for up to 2-3 weeks.

If using from a cold refrigerated state – pull out let it hit room temperature (the spread warms quickly and should be spreadable after 5-10 minutes)