



Artisan Boursin

Yield: about 1.5 pounds

Ingredients

*8 oz. Butter, Salted {Softened To Room Temperature}
16 oz. Cream Cheese {At Room Temperature}
1 T Lemon Juice, Fresh
2 T Garlic Granulated
2 t. Chives,
2 t. Flat Leaf Parsley
2 t. Dill Weed
1 t. Oregano
1 t. Basil,
1 t. Thyme,
¼ t. Black Pepper
1 t. 7-2-1*

Directions

- 1. Once butter and cheese are at room temperature add to medium bowl and mix well.*
- 2. Blend the herbs into the cheese / butter mixture.*
- 3. Add to container and chill to allow the flavors to meld*