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Prevent and Protect
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HERBED CHEESE SPREAD

Southern Living – December 2011

Makes about 1½ cups

- 1 8-ounce package cream cheese, softened**
- 1 8-ounce package feta cheese, softened**
- ½ butter, softened**
- 3 Tablespoons chopped fresh flat-leaf parsley**
- 2 Tablespoons chopped fresh chives**
- 1 Tablespoon chopped fresh tarragon**
- 2 Teaspoons lemon zest**
- 1 teaspoon freshly ground pepper**
- 1 garlic clove, pressed**
- Biscuit Crostini**

Garnishes: fresh rosemary sprigs, sweetened dried cranberries

- Beat first 9 ingredients at medium speed with an electric mixer 2-3 minutes or until smooth. Add salt and freshly ground pepper to taste.**
- Line 2 (10-oz) ramekins with plastic wrap, allowing 3 inches to extend over sides; spoon cheese mixture into ramekins. Cover and chill for 24 hours.**
- Invert cheeses onto serving dishes. Serve with Biscuit Crostini.**
- Garnish, if desired.**