

HERBED GOAT CHEESE SPREAD

Try this as a dip for carrots, celery & kohlrabi, but also great as a spread for crackers or especially a cucumber sandwich.

INGREDIENTS

2 ounces Noble Springs
plain Goat Cheese

8 ounces Cream Cheese,
softened

½ ounce fresh Thyme,
minced

½ ounce fresh Oregano,
minced

1 ounce Green Onions,
minced

2 Tablespoons Lemon
Juice

1 teaspoon Salt

DIRECTIONS

In a large mixing bowl use a hand mixer to beat the cream cheese until light & fluffy.

Mix in the remaining ingredients and allow to infuse for at least 30 minutes before serving.

If stored overnight, remove from cooler about 30 minutes to soften before serving.