

HERB CREAM CHEESE DIP

SUPPLIES & INGREDIENTS

1 (8-ounce) package cream cheese, softened
1/2 cup fresh basil and oregano leaves (Any ratio will do. Oregano tends to be stronger than basil.)

2 tablespoons chopped fresh chives

2 tablespoons fresh parsley

1 clove garlic

1/4 teaspoon pepper

1 tablespoon lemon juice

DIRECTIONS

1. Combine all the herbs, garlic, onions and lemon juice in a food processor. Blend until everything is finely minced.

2. Place the cream cheese and herbs in a mixing bowl and combine until evenly blended.

3. Serve with crackers, chips, toasted slices of French bread, sliced cucumbers, baby carrots and/or celery ribs.



oregano



mint



thyme



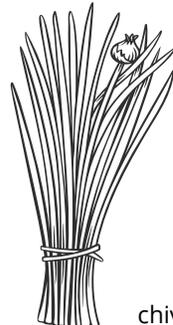
basil



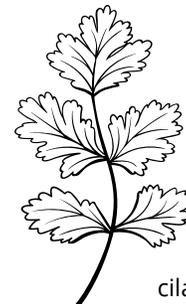
bay



sage



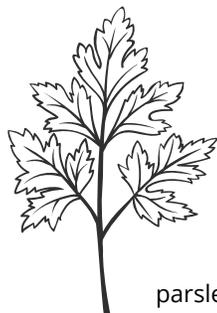
chives



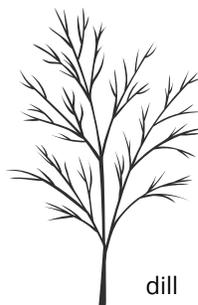
cilantro



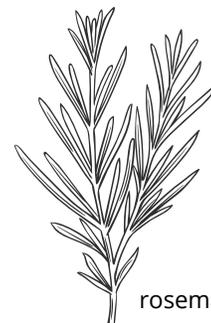
tarragon



parsley



dill



rosemary

Herbs are great for butterflies, bees and other pollinators. Be sure to plant some in the spring so pollinators can visit them and you can have some to use in recipes!