

Better Than Boursin

8 oz cream cheese
1 small clove garlic, minced
¼ t salt

½ stick butter
1 t chopped fresh parsley
¼ t black pepper

Blend until fluffy. Pack into a small plastic wrap-lined bowl and refrigerate two hours or longer. Turn out onto a board and serve with crackers, carrot sticks, or homemade melba toast or use to stuff wedges of sweet red peppers.

This came from a newspaper many years ago, but I don't know which one. It is simple to make and just as good or better than what you buy in the store. And of course you could always alter it by switching the herbs, or make it more low-cal by using Neufchatel instead of cream cheese. ☞ Jill Williams