

Herbal Blend for Cheeses and Butters

We served this delicious herbal blend at our Easy Herbs to Grow workshop at Missouri Botanical Garden on April 16, 2016.

parsley thyme celery seed lemon peel

basil dill dried onion powder

Mix equal parts of these herbs.

Mix and match any of these herbs to have on hand to blend with softened cream cheese, chevre, or butter, or simply sprinkle on top of cheese in a bowl or on a cheese board.

This recipe is delicious with most herbs and the addition of garlic powder.

Store herbal blend in a jar.