

Confetti Goat Cheese Spread

Barb served this delicious spread at the Herbal Holidays event at Missouri Botanical Garden on November 10, 2018.

4 ounces goat cheese ¼ c radishes, finely chopped 2 ounces cream cheese ¼ c red onion, finely chopped

3 T cream 2 T chopped chives % t salt % t dried thyme

½ c cucumber, finely chopped ½ t chopped fresh mint (optional)

Mix ingredients together until smooth and vegetables are well distributed in the cheeses.

Refrigerate for a couple of hours to blend flavors.

Serve with crackers, celery, endive, or a dipper.

This recipe makes about 1 cup.