

Herby Cream Cheese and Butter Spread

We served this tasty spread at the Herbs! Let's Talk Spring! event at Missouri Botanical Garden on March 30, 2019.

2 oz cream cheese, softened
2 T unsalted butter, softened
1 t dry white wine or lemon juice
1 T minced fresh chives
1 T minced fresh parsley

¼ t black pepper

Cream together butter and cream cheese.

Stir in wine or lemon juice.

Add pepper and dill; stir till thoroughly mixed.

Stir in chives and parsley.

Refrigerate.

Bring to room temperature to serve.

Serve with bread or crackers.