

Boursin Cheese Spread

(from the Kitchen of Melanie Palmrose, www.AlmostAncientPots.com)



Makes about 2 cups dry mix

- 1 container (1-5/8 ounces) caraway seed**
- 1 container (1/2 ounce) dried basil leaves**
- 1 container (0.56 ounce) dried dill weed**
- 1 container (0.12 ounce) dried chives**
- 1/4 cup lemon pepper**
- 2 Tablespoons garlic salt**
- 1-1/2 Tablespoons freshly ground black pepper**

In a small bowl, combine caraway seed, basil leaves, dill weed, chives, lemon pepper, garlic salt and black pepper. Store in airtight container.

To serve: For 2 cups cheese spread, combine 2 Tablespoons mix with two 8 ounce packages softened cream cheese; beat until well blended.

Serve with your favorite crackers.