**Garlic and Herb Cream Cheese**

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At our bakery, we made a version of this super easy spread for our bagels. I never ate it on bagels. I stirred it into my tomato soup, spread it on my egg sandwiches, scooped it up with tortilla chips, added it to my breakfast bowl with roasted potatoes and grits or made a little plate of cucumber slices and veggie sticks for dipping. This spread is such a simple thing, yet it makes other things taste extraordinary.

8 ounces cream cheese

2 cloves garlic, minced

1 Tablespoon chopped parsley or basil leaves

2 teaspoons chopped rosemary leaves

1 teaspoon thyme leaves (½ teaspoon dried)

¼ teaspoon salt

1 Tablespoon water

Pull cream cheese from the fridge 2–3 hours before mixing for easier incorporation. Combine all ingredients in the bowl of a stand mixer or mix by hand with a very sturdy spoon. Mix until water is fully incorporated into cream cheese and no more lumps of cheese remain. Serve as a vegetable dip; on pasta, crackers or toast; as a grilled cheese sandwich with spinach; on top of grits or baked potatoes; or stirred into soups.

**Herbs to Taste**

Feel free to change up the amount and type of herbs in this spread. If you like lots of herbs feel free to double or even triple amounts suggested. Try adding lavender, lemon balm or mint. Use what you have and what you like!

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