



Herb Cream Cheese Dip

What You'll Need

- 12 oz Tillamook Cream Cheese, room temperature
- 1 cup Alpenrose Heavy Cream
- 3 tbsp minced Green Onions/Scallions
- 2 tbsp minced fresh Dill
- 1 tbsp minced fresh Chives
- Grated zest on 1 Lemon & 1 tbsp freshly squeezed lemon juice
- 1 tsp fine Sea Salt or Kosher Salt
- ½ tsp freshly Ground Black Pepper

Optional:

- 1/8 tsp crushed Red Pepper/Red Pepper Flakes

How to Prepare

Use an electric mixer fitted with the whisk attachment to beat the cream cheese. Whisk until smooth.

Set the mixer to low speed and slowly add the heavy cream until well incorporated. Add the scallion, dill, chives, lemon zest, lemon juice, salt and pepper(s). Whisk until the mixture thickens and firms.

Line a 6-inch mesh strainer or sieve with two layers of cheesecloth. Pour the cream cheese mixture into the cloth, press slightly and smooth the top. Fold any excess cheesecloth over the top of the cream cheese mixture. Place the mesh strainer over a small bowl to catch liquid that will drain through the cheesecloth. Cover with plastic wrap and refrigerate overnight or up to 3 days.

When ready to serve, invert the cream onto a serving plate and discard the drained liquid.

Serve with crackers or fresh vegetables. Enjoy!