

Boursin

Ah, French Boursin cheese, just the way your Irish-Polish mother makes it.

Another recipe from my mother, this is an herby, garlicky, spreadable cheese. It's very simple to make, and the recipe easily doubles / triples/ quadruples / quintuples / sextuples / septuples/ octuples / etcuples

For best results, make this recipe a day in advance to let the flavors mix in to the cheese.

The Ingredients

- 8 ounces of Philadelphia Cream Cheese
- 1/2 stick of butter
- 1/2 tsp Beau Monde (preferred) or Bon Apetit seasoning
- 1 large garlic clove, pressed. Add more if you like garlic. I usually use two cloves.
- 1/4 tsp Herbs de Provence
- 1 tsp fresh or dried parsley
- 1 tsp water
- 1/4 tsp red wine vinegar
- 1/4 tsp worcestershire sauce

The Method

1. Allow the butter and cream cheese to soften.
2. In a bowl, thoroughly beat butter and cream cheese together.
3. Add the other ingredients and mix well
4. Enjoy!

From:

<https://woltman.com/wiki/> - **John's Wiki**

Permanent link:

<https://woltman.com/wiki/doku.php/recipes:boursin>

Last update: **2020/07/09 04:54**

