

Boursin Cheese
cream cheese
farmer cheese

2 large cloves garlic
Salt to taste
½ cup finely minced
chives
½ cup finely minced
parsley
Freshly ground black
pepper

Mash garlic; add with
chives and parsley to
cheeses. Beat well. Season
with a little salt and a lot of
pepper. Chill. As a gift,
pack in small crocks with
instructions to serve with
crackers or to fill raw
mushroom caps for hors
d'oeuvre. NOTE: This is an
inexpensive imitation of the
French triple-cream bour-
sin.