

Boursin Cheese

Makes approx. 1 cup cheese

When I first tasted this cheese at a baby shower, I knew I needed to make my own, more nutritious version for the family.

With cottage cheese as its base, a rich and creamy texture, and blend of herbs, this cheese not only tastes delicious but boosts the protein in any meal or snack.

Into the container for your immersion blender (or standard blender) add:

1 cup cottage cheese ([Link recipe here](#))

2 T. melted butter

Add seasonings to taste:

Garlic powder

Onion powder

Parsley flakes

salt

blend until smooth and creamy then shape into a ball, refrigerate for 1-2 hours until chilled.

Serving suggestions:

Spread on a slice of sourdough bread.

Use as a replacement for sliced cheese on a sandwich.

Serve with sourdough crackers. ([Link recipe for sourdough crackers here](#))

Store in refrigerator for 7-10 days.

INGREDIENTS

1 cup cottage cheese

2 T. butter

Garlic powder

Onion powder

Parsley flakes

salt

