



### MARINATED CHEESE (by Billi Paris)

This recipe is a generic recipe that can be used to marinate several cheeses: mozzarella, chevre, feta.

½ - 1 LB cheese, cut into small pieces, ¼" - 1" pieces  
½ cup herbal vinegar of your choice or lemon juice  
4 teaspns dried herbs - oregano, basil, thyme, onion chives, rosemary  
freshly ground black pepper; salt  
1 ½ cups olive oil  
2 - 4 garlic cloves, chopped

Place all in a wide mouthed quart jar, making sure cheese is covered. Marinate in the refrigerator at least 2 - 3 days, stirring frequently. Bring to room temperature before serving. Serve as appetizer on toothpicks, spread on crackers. Keeps in refrigerator for up to 3 weeks.

### FINES HERBES CHEESE (Madison Herb Society Cookbook)

8 oz. cream cheese, softened  
1 TBLSPN fresh parsley, chopped  
1 garlic clove, minced  
1 TBLSPN cream or half & half  
1 TBLSPN fresh chives, chopped, or 1 teaspn dried  
1 1/2 TBLSPN fresh tarragon, chopped, or 1 1/2 teaspn dried  
2-3 TBLSPNS blue cheese, softened

Combine all ingredients. Cover with plastic and refrigerate several hours to allow flavors to blend. Serve with pumpernickel, crackers, or apples.

### PESTO-GOAT CHEESE SPREAD (from Southern Living Magazine, Sept. 2003, pg. 156)

1 11-oz. log of goat cheese  
2 cups loosely packed basil leaves  
1 8-oz. pkg. cream cheese, softened  
½ cup toasted pine nuts  
3 garlic cloves  
2 TBLSPNS balsamic vinegar

Process basil leaves, garlic & pine nuts in processor. Add both cheeses and vinegar and process until smooth. Chill 2 hours before serving. Store in refrigerator up to 1 week, or freeze in air-tight container for 4 months. Serve with toasted pita chips or sliced baguettes. Makes about 3 cups of spread.

### CHEESE POURRI (from St. Louis Herb Society Cookbook)

1 cup each, freshly grated parmesan & romano cheeses  
¼ cup poppy seeds  
2 teaspns paprika  
2 cups dried chives  
¼ cup sesame seeds  
½ teaspn garlic powder  
1/8 teaspn cayenne pepper  
1 TBLSPN dried parsley  
1 teaspn onion powder  
2 teaspns dried thyme leaves

Mix all ingredients and store in the refrigerator. Use this mixture as a sprinkle on garlic buttered pita bread, English muffins, or slices of cucumber or zucchini. Try it on salads and scrambled eggs. Yield: 4 cups. Mix 2 teaspoons per 1 cup of butter for a tasty spread on bread or to toss with fresh steamed vegetables or put on hot pasta.

**AND DON'T FORGET YOUR BASIC SWEET CHEESE.** Combine softened cream cheese with "sweet" herbs such as mint, lavender, lemon verbena, scented geranium. For interest, add chopped fruit and nuts of choice. This makes a great spread for a nut of fruit bread.

*Chop fresh herbs, put in ice cube tray + add  
1 tsp water - freeze + bag*