



Vegetable Spring Herb Confetti Spread

Goat cheese and cream cheese--plus fresh herbs and vegetables make this dip scrumptious.

Ingredients 8 oz. cream cheese 4 oz. goat cheese 3 T. butter 1 T. olive oil 2 T. milk ¼ tsp. salt Generous pinch cayenne ¼ cup carrot, finely grated 2 T. shallots, minced ¼ cup red or yellow bell pepper, finely chopped 2 T. chives, minced 1 T. fresh dill, minced Crackers, baguette slices or chunks of your favorite artisan bread

Preparation

Place cream cheese, goat cheese and butter in a bowl, and leave at room temperature for one hour to soften. Add olive oil, milk, salt, and cayenne, and beat with an electric mixer at medium speed until mixture is smooth. Stir in vegetables and herbs. Serve immediately with crackers or bread. Or, refrigerate to serve later, but allow to sit at room temperature for at least 30 minutes before serving. Makes approximately 2 1/2 cups.