

Compliments of...



Basil-Walnut Cream Cheese

From the kitchen of Anne Starr

- 1 8-oz pkg cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup snipped fresh basil
- 1/4 cup chopped walnuts
- 1 Tbsp Balsamic vinegar
- 1 clove garlic, minced
- 1/4 tsp salt
- 1/8 tsp freshly ground black pepper

In medium sized mixing bowl beat cream cheese and butter with an electric mixer on medium speed until smooth. Stir in basil, walnuts, vinegar, salt and black pepper until well combined. Serve immediately or cover and chill up to 3 days. Makes 1 1/2 cups.

Enjoy!!!