

Féta Mezés

(Greek Feta cheese spread)

Ingredients

8 oz. Feta cheese

8 oz. cream cheese

1 Tbs. milk

2 large garlic cloves

1 Tbs. parsley

1/2 tsp. oregano

1/2 tsp. thyme

fresh ground black pepper

This dish is seasoned to taste. Peel and crush the garlic. Finely chop the parsley. Crumble the Feta cheese into the food processor or blender and process until creamy. Add the cream cheese and milk. Mix thoroughly. Add the remaining ingredients and blend well. Transfer the mixture to the serving bowl and chill in the refrigerator for at least 1 hour. Féta mezés can be made in advance of the meal.

Utensils

knife and cutting board

measuring spoons

food processor **or**

blender

spoon

serving bowl