

Potted Cheese- after VSW

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Potted cheese may be made a week or two ahead of time and stored in the refrigerator. The flavours mature and it is even more delicious at serving time.

Ingredients:

2 cups grated tasty Cheddar cheese
3 tbsp dry sherry
1 spn each of finely chopped parsley and chives
1 ½ oz butter
1 ½ tsp chopped thyme
pinch dried tarragon
salt and pepper
melted butter

Method:

Place the cheese, sherry, 1 ½ oz butter, parsley, chives, thyme and tarragon into a heavy bowl or in the top part of a double saucepan.

Place over simmering water and stir constantly until the mixture is creamy. Add salt and freshly ground pepper to taste.

Turn into pots, cover with melted butter and seal with a circle of greased paper.

Secure with a rubber band. Chill.

Before serving, remove melted butter from pots and allow the cheese to stand at room temperature for 1 hour.

Serve with crackers.