

Whipped Feta Dip by Lynn's Recipes



Lynn demonstrates Whipped Feta Dip. This is a delicious appetizer served with pita chips, toasted baguette or vegetables. You could take this to a Holiday party or any get together. Adapted from thekitchn.com.

Serves 4 to 6

Ingredients:

- 8 ounces feta cheese, softened at room temperature for 1 hour
- 4 ounces cream cheese, softened at room temperature for 1 hour
- 1-3 Tablespoons milk
- 1 lemon, zested
- 1/4 cup finely chopped chives
- 1/4 teaspoon salt, plus more to taste
- Freshly ground black pepper
- Extra-Virgin Olive oil, to garnish
- Ground cayenne pepper, to garnish

Blend the feta cheese in a small food processor until it breaks up. Add the cream cheese and continue blending for 4-5 minutes, adding milk if necessary to keep the mixture smooth.

When the cheese is whipped and very smooth, add the lemon zest, chives, salt, and a generous quantity of black pepper. Blend to combine, then transfer to a serving dish and drizzle lightly with olive oil. Dust lightly with ground cayenne, if desired.

Serve with chopped vegetables, pita chips or toasted baguette.

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