

Garlic Feta Spread

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Ingredients

- ½ pound Greek, French or Israeli feta (not cow's milk feta)
- Approximately ¼ cup plain whole-milk yogurt or Greek yogurt
- 1 tablespoon plus 1 teaspoon extra virgin olive oil
- 1 clove garlic, sliced
- 1 teaspoon finely chopped fresh mint or ½ teaspoon dried mint
- Pinch hot red pepper



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Directions

Put all the ingredients in a food processor and blend until smooth. Use a little less yogurt if you want a spreadable consistency, a little more yogurt if you want a dip. Depending on how moist your feta is, you may need to adjust the amount of yogurt to get the consistency you like. Serve with crackers, pita, radishes, fennel, carrots, beets or other dippers.

Makes about 1 cup