

Blueberry Chèvre Dip with Blueberry Tea

1 C fresh blueberries

8 oz chèvre cheese (goat cheese),
softened

1 T honey

1 t lemon zest

1 T fresh thyme leaves

1 T fresh mint leaves, finely chopped

2 T brewed blueberry tea, cooled

Salt and pepper to taste

PREPARE THE BLUEBERRIES: In a small bowl, lightly mash the blueberries with a fork, leaving some whole for texture.

MIX THE CHEESE: In a medium bowl, combine the softened chèvre cheese and honey. Mix until smooth and creamy.

ADD ZEST, HERBS, AND TEA: Stir in the lemon zest, thyme leaves, chopped mint, and brewed blueberry tea. Mix well to incorporate the flavors.

COMBINE: Gently fold in the mashed blueberries, being careful not to overmix to maintain some of the blueberry texture.

SEASON: Add salt and pepper to taste.

CHILL: Refrigerate the dip for at least 30 minutes to allow the flavors to meld together.

SERVE: Serve chilled with crackers, sliced baguette, or fresh vegetables.