

Easy Homemade Cream Cheese, Plain or with Dill and Onion

6 containers of sour cream of 200 ml or approximately 6 3/4 cups of sour cream
2 flat teaspoons salt
2 tablespoons fresh or frozen chopped dill
1 tablespoon minced dried onion or 1 1/2 tablespoons fresh minced onion
Either a colander/sieve lined with paper towels (two if you want both plain and dill) OR
Melitta holders with coffee paper liners (see pics above)

Directions:

Take all the sour cream and put in a large bowl. Add the salt and mix thoroughly. Don't worry if there's liquid in there, it'll drip out. Now if you want both plain and dill cream cheese, take half the mixture and put into your drippers as is, for plain. To the rest of the mixture in the bowl, add the minced onion and chopped dill and mix thoroughly until combined. Now place it in a separate dripper. Cover the tops with tin foil or plastic wrap and pop into fridge to drip overnight. The cream cheese will appear magically before your eyes in the morning, just in time to spread on toast. I press mine into containers with snap lids. Delightful, smooth and creamy.