

## Herbed Cheesecakes

- 2 (4-ounce) packages crumbled feta cheese
- 1 cup round, buttery cracker crumbs
- 3 tablespoons butter or margarine, melted
- 2 (8-ounce) packages cream cheese, softened
- 1 (16-ounce) container sour cream, divided
- 2 (3-ounce) packages goat cheese
- 3 large eggs
- ¼ cup chopped fresh chives
- 2 tablespoons minced fresh *thyme*
- Fresh spinach leaves
- Fresh *thyme* sprigs to garnish

Stir together cracker crumbs and butter; press evenly into bottom of 4 (4-inch) springform pans. Beat cream cheese, 1 cup sour cream, and goat cheese at medium speed with an electric mixer until smooth. Add eggs, one at a time, beating until blended. Stir in chives and minced thyme, and pour mixture into pans. Bake at 325 degrees for 30 minutes or until almost set. Cool on wire rack. Cover and chill 8 hours. Before serving, spread tops evenly with remaining sour cream; remove from pans, and cut into wedges. Serve wedges on spinach leaves with assorted crackers. Garnish with thyme sprigs if desired.