



## Marinated Cheese

### Description

*default watermark*



MARINATED CHEESE  
joyfulscribblings.com

Do you ever start to make a recipe and think you have most of the ingredients to then realize you only have one or two? I was preparing a marinated cheese recipe that Iâ€™d made years ago and loved and realized I didnâ€™t have several of the ingredients. The original recipe called for fresh parsley, green onions, and diced pimento. They are things I donâ€™t keep on hand so I decided to tweak the recipe and make it my own. I thought it turned out nicely and it makes an easy appetizer for the

holidays. My friend Kristin made a marinated cheese and hers was totally different. If you want to vary this recipe, I say feel free to experiment and add the flavors you like. I think the key is allowing enough time for the cheese to marinate so be sure to prepare it the night before.

Kristin also displayed her cheese in a circle so that it looked more like a wreath. I placed kalamata olives to the side of the cheese, but you could also put sprigs of rosemary on the side to give the dish a more festive look. Experiment and enjoy!

**If you are in need of some other appetizer ideas. Go to the recipe tab at the top of my blog. I've inserted a new pull down menu with categories to let you easily search for the type of recipe you want.**

### Marinated Cheese

Recipe Type: Appetizer

Author: Dawn

### Ingredients

- 1/2 cup olive oil
- 1/2 cup white wine vinegar
- 1 tsp Italian Seasoning
- 1 tsp sugar
- 1/2 tsp salt
- 2-3 tsp minced garlic
- 1/4 tsp crushed red pepper
- 8 oz. block sharp cheddar cheese
- 8 oz. block cream cheese, chilled

default watermark

### Instructions

1. Combine first 7 ingredients. Set aside.
2. Cut block of cheddar cheese into 1/4 inch slices.
3. Repeat procedure with cream cheese.
4. Arrange cheese slices alternately in a shallow baking dish, standing slices on edges.
5. Pour marinade over cheese slices.
6. Cover and marinate in the refrigerator overnight.
7. Transfer cheese slices to a serving platter and spoon marinade over top.
8. Serve with crackers.

### Date Created

2013/12/19

### Author

queenie