

MARINATED CHEESE RECIPE

Prep Time: 10 Minutes Marinade Time: 8 hours

Ingredients:

- 1/2 cup Olive Oil
- 1/2 cup white wine vinegar
- 3 Tablespoons (Tbsp) chopped fresh parsley
- 3 Tablespoons (Tbsp) minced green onions
- 1 teaspoon (tsp) sugar
- 3/4 teaspoon (tsp) dried basil
- 1/2 teaspoon freshly ground pepper
- 1 garlic clove, finely minced
- 3 Tablespoons (Tbsp) Cherchies® Garlic Seasoning
- 1/3 jar of Cherchies® Pretty Peppers, drained or for a spicier version, try our Pretty Hot Peppers
- 1 5 1/2 x 2 1-inch block sharp Cheddar cheese (8 oz.), chilled
- 1 (8oz.)package cream cheese, chilled

Preparation

1. Add the first ten ingredients to a resealable container and shake to combine. Set aside.
 2. Slice the block of cream cheese in half vertically and then into 1/4-inch chunks. Do the same with the cheddar cheese. Stack them on their sides in a shallow pan.
 3. Pour marinade over cheese, cover with plastic wrap, and refrigerate for at least 8 hours.
 4. Serve with your favorite crackers! You may want to grab a plate for yourself...they won't last long!
- Enjoy:)

