



Marinated Cheese

Ingredients:

8 ounces sharp cheddar cheese, cubed

3/4 tsp dried basil

1 dash salt (to taste)

fresh cracked pepper (to taste)

1/2 cup Extra Virgin Olive Oil 1/2 cup Sicilian Lemon White Balsamic 1 (2-ounce) jar diced pimentos, drained

1 (10-ounce) jar kalamata olives, drained

3 tbsp chopped fresh parsley

3 tbsp minced green onions

3 garlic cloves, minced

Combine all ingredients, except cheddar cheese, olives and pimentos, into a jar with a tight fitting lid. Shake vigorously until combined. Combine cheese cubes, olives and pimentos. Pour over cheese mixture and marinate in the refrigerator for at least six hours or overnight.