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Marinated Cheese

You'll find yourself reaching for this jar of sublime marinated cheese for everything! Add to salads, pasta, sandwiches, and fresh fruit. The possibilities are endless!

Yield: About 2 cups of marinated cheese

INGREDIENTS

1/2 cup extra-virgin olive oil, more if necessary

¼ cup Champagne vinegar

2 large cloves garlic halved lengthwise

2 Tbs. small fresh oregano leaves

1 large sage leaf

1 Tbs. small fresh mint leaves

1 tsp. black peppercorns

One 3-inch strip of lemon peel (without pith)

¼ tsp. kosher salt

1-1/4 cups diced mixed cheeses such as feta, Manchego, gouda, or mozzarella, about 6 oz.

INSTRUCTIONS

In a medium container (preferably glass) with a lid, combine the oil, vinegar, garlic, oregano, sage, mint, peppercorns, lemon peel, and salt. Cover the jar and shake gently until the marinade is well combined. Add the cheese to the jar, pressing it down gently with a spoon to submerge completely in the oil (top the jar off with more oil, if necessary). Let marinate in the refrigerator for 6 hours or up to overnight before using. Use within 5 days or freeze for longer-term storage.

To use, let the mixture come to room temperature, then remove desired quantity. Return to the refrigerator or freezer.