



# Marinated Cheese



16 servings



25 minutes

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## ingredients

½ cup olive oil  
½ cup white wine vinegar  
3 TBS chopped fresh parsley  
3 TBS minced green onions  
1 TSP sugar  
¾ TSP dried basil  
½ TSP salt  
½ TSP pepper  
3 garlic cloves, minced  
1 (2-ounce) jar diced pimiento, drained  
1 (8-ounce) block sharp Cheddar cheese, chilled  
1 (8-ounce) package cream cheese, chilled  
Garnish: fresh parsley sprigs

## directions

1. Combine first 10 ingredients in a jar, cover tightly, and shake vigorously. Set marinade aside.
2. Cut block of Cheddar cheese in half lengthwise. Cut crosswise into 1/4-inch- thick slices. Repeat procedure with cream cheese. Stand cheese slices on edge in a shallow dish alternating types of cheese. Pour marinade over cheese. Cover and marinate in refrigerator at least 8 hours.
3. Transfer rows of marinated cheese to a serving platter in the same alternating fashion, reserving marinade. Spoon marinade over cheese slices. Garnish, if desired, and serve with assorted crackers.

*enjoy!*

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