

# Marinated Goat Cheese

## – Teresa White

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8 oz goat cheese (in a log)

Marinade:

¾ cup coarsely chopped fresh parsley

¼ cup coarsely chopped fresh basil

½ cup sundried tomatoes, julienned *(soak dried ones in hot water or can use a combination of dried and jarred ones in oil)*

¼ cup black olives, pitted, sliced

2 cloves garlic, minced

Pinch of thyme *(or can use fresh thyme)*

Pinch of hot red pepper flakes

1 cup extra virgin olive oil *(1/2 c oil, about as much as provided by the jar of oil-packed tomatoes, is adequate)*

Salt & Pepper to taste

Combine marinade ingredients in a bowl and let stand to let flavours blend.

Spoon over the cheese, cover and refrigerate overnight.

Serve on large platter with crisp toasts/crackers and/or fresh sliced baguette. *(Also nice with thin slices of salami)*

Enjoy 😊