

Marinated Goat Cheese

– Teresa White

8 oz goat cheese (in a log)

Marinade:

$\frac{3}{4}$ cup coarsely chopped fresh parsley

$\frac{1}{4}$ cup coarsely chopped fresh basil

$\frac{1}{2}$ cup sundried tomatoes, julienned (*soak dried ones in hot water or can use a combination of dried and jarred ones in oil*)

$\frac{1}{4}$ 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 ☺