

Marinated Goat Cheese

8 oz goat cheese log

Marinade:

3/4 cup coarsely chopped fresh parsley

1/4 cup coarsely chopped fresh basil

1/2 cup sundried tomatoes, julienned (if using dried - soak in hot water or can use a combination of dried and jarred ones)

1/4 cup black olives, pitted and sliced

2 cloves garlic, minced

Pinch of thyme (use fresh or dried)

Pinch of hot red pepper flakes

1 cup extra virgin olive oil

Salt and Pepper to taste

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

Place cheese log on large platter. Spoon marinade over top. Let sit at least an hour before serving or cover and refrigerate overnight - bring to room temp before serving.