

MARINATED CABOT CHEDDAR CHEESE CUBES

- 16 oz Cabot Sharp Cheddar or Cabot Horseradish Cheddar, cubed
- 5 cup Olive oil
- 1/2 cup White wine or rice wine vinegar
- 1/2 cup Roasted red peppers, diced
- 1/2 cup Red onion diced, optional
- 1.5 tsp Fresh basil, minced, or 5 tsp dried
- 1 tsp Minced garlic
- 5 tsp Dried thyme leaves
- 5 tsp Coarse salt
- 5 tsp Coarse ground black pepper

1. **COMBINE** all of the ingredients, except for the cubed cheddar and oil, in a medium size mixing bowl and whisk until well blended. Slowly add the oil and whisk until it is emulsified.
2. **ADD** the cubed cheddar and gently stir and toss so that all the cubes are covered with the marinade.
3. **COVER** the bowl and let set overnight, if possible, in the refrigerator.
4. **PLACE** the marinated cheddar in a small bowl when ready to serve and serve with table crackers or sliced baguette.

ADDITIONAL INFORMATION

Ingredients

[1 tsp minced Garlic](#), [16 oz Cabot Sharp Cheddar or Cabot Horseradish Cheddar, cubed](#), [1.5 tsp Fresh basil, minced, or 5 tsp dried](#), [5 cup Olive oil](#), [5 tsp Coarse ground black pepper](#), [5 tsp Coarse salt](#), [5 tsp Dried thyme leaves](#), [1/2 cup Red onion diced, optional](#), [1/2 cup Roasted red peppers, diced](#), [1/2 cup White wine or rice wine vinegar](#)

Course

[Starters](#)

Cuisine

[American](#)

Category

[Vegetarian](#)