MARINATED CABOT CHEDDAR CHEESE CUBES

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

Category	Vegetarian