

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](#)