

Ingredients

Prep time: 20 minutes

Total time: 2 hours and 20 minutes

Servings: 20-24 (*3 slices cheese per person serving size*)

8 oz. extra sharp white cheddar cheese
8 oz. sharp yellow cheddar
8 oz. Colby Jack cheese
3/4 cup extra-virgin olive oil
3/4 cup white wine vinegar
1/2 cup Woodhill Cottage Tomato Jam
1/2 red onion, roughly chopped
2 tablespoons roughly chopped
 fresh parsley
2 garlic cloves, peeled
1/4 teaspoon kosher salt
1/4 teaspoon freshly ground
 black pepper
2 green onions, sliced for garnish
Assorted Crackers, for serving
Grapes, for serving
Mixed Olives, for serving

Instructions

Slice cheese blocks into 1/4 inch thick slices (*about 24 slices per cheese block*). Arrange cheese slices in a dish with high sides.

Combine olive oil, vinegar, Tomato Jam, red onion, parsley, garlic, salt, and pepper in a food processor and process until smooth.

Pour the mixture over the cheese so that it completely covers the cheese slices. Wrap in plastic wrap and chill for at least 2 hours or up to 24 hours.

Using a slotted spoon, arrange cheese slices on a serving dish or platter. Spoon marinade over the top of the cheese, if desired. Garnish with sliced green onions and serve with crackers, grapes and olives, if desired.

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