

## Marinated Cheese Platter



Prep time: 20 minutes

Total time: 2 hours and 20 mins

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

### Ingredients

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

## Marinated Cheese Platter

### 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.