

Marinated Feta Cheese
A variation on a Jamie Oliver recipe
Submitted by Peggy Thompson

Ingredients:

- 1 block (21 oz or 1 lb) Valbreso French Feta (Available at Costco)
- Approx .3 oz Italian Herb mix (.6 oz jar)
- Good sprinkle of dried red pepper flakes
- Lots of olive oil

Directions:

1. Spread dried herbs and pepper flakes on wax paper or foil. Be generous with herbs; to your taste with pepper flakes
2. Remove cheese from wrapper and dry with paper towels.
3. Place on herb mix and press herbs into cheese. Every side.
4. Pour some olive oil into a wide mouth container. Gently immerse cheese on oil. Fill jar with oil until cheese is completely



- covered. Refrigerate indefinitely. (I have kept it for up to 6 months). Oil will congeal due to refrigeration; it takes a few hours for it to liquefy.
5. Great as an appetizer with crackers, etc. or in salads and pasta.