

## Marinated Cheese

- 1/2 cup olive oil
- 1/2 cup white wine vinegar
- 3 tablespoons chopped fresh parsley
- 3 tablespoons minced green onions
- 1 teaspoon sugar ✓
- 1/4 teaspoon dried basil ✓
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 3 cloves garlic, minced
- 1 (2-ounce) jar diced pimiento, drained ✓
- 1 5 1/2- x 2- x 1-inch block sharp Cheddar cheese (8 ounces), chilled
- 1 (8-ounce) package cream cheese, chilled
- Garnish: fresh parsley sprigs

**Combine** first 10 ingredients in a jar; cover tightly, and shake vigorously. Set marinade mixture aside.

**Cut** block of Cheddar cheese in half lengthwise. Cut crosswise into 1/4-inch-thick slices; set aside. Repeat procedure with cream cheese. Arrange cheese slices alternately in a shallow baking dish, standing slices on edges. Pour marinade over cheese slices. Cover and marinate in refrigerator at least 8 hours.

**Transfer** cheese slices to a serving platter in the same alternating fashion, reserving marinade. Spoon marinade over cheese slices. Garnish, if desired. Serve with assorted crackers.

**Yield:** 12 to 16 appetizer servings.