

Marinated Cheese Cubes with Salami and Pickles-Your New Party Go-To

Whether you're hosting a casual game night or a festive gathering, this



TIME
30 min

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INGREDIENTS

- 8 oz block of sharp cheddar cheese, cut into cubes
- 8 oz block of pepper jack cheese, cut into cubes
- ... cup olive oil
- ... cup white wine vinegar or apple cider vinegar
- 1 tsp dried Italian seasoning
- $\frac{1}{2}$ tsp garlic powder
- Salt and pepper, to taste
- $\frac{1}{2}$ cup sliced salami, cut into bite-sized pieces
- $\frac{1}{2}$ cup small pickles (cornichons or mini dill), sliced
- Fresh herbs (like parsley or basil), for garnish (optional)

Instructions:

1. Marinate the Cheese:
2. Assemble the Platter:
3. Garnish and Serve:

Tips for Success:

Use block cheese, not pre-shredded-pre-shredded cheese won't hold its shape.

Marinate in advance, but not too long-cheese can soften if left too long in the vinegar.

Switch it up: Use gouda, Havarti, or Colby jack for variety.

Serve with picks or toothpicks to make it easy for guests to grab and go.

Serving Suggestions & Pairings:

A crisp glass of white wine or prosecco
A cold beer and a side of beer cheese dip
Alongside totchos for a hearty snack spread
With sheet pan quesadillas or cheesy hot dip for party-friendly pairings
Add baked kosher salami for a protein boost

Storage & Make-Ahead Tips:

Refrigerator: Keep leftovers in an airtight container up to 3 days.

Make ahead: Marinate the cheese and keep other ingredients sliced and ready to assemble.

Travel-friendly: Prep all parts separately and arrange on-site for freshness.

More Recipes You'll Love:

Baked Kosher Salami - easy, flavorful, and always a hit

Beer Cheese Dip - cheesy, gooey goodness for dipping

Totchos - fun and loaded with toppings

Sheet Pan Quesadillas - ideal for groups

Cheesy Hot Dip - warm, gooey, and addictive

DIRECTIONS

- 1.** Marinate the Cheese: In a mixing bowl, whisk together the olive oil, vinegar, Italian seasoning, garlic powder, salt, and pepper. Add cheese cubes and toss until well coated. Cover and refrigerate for at least 30 minutes, or up to 2 hours for maximum flavor.
- 2.** Assemble the Platter: Spread the marinated cheese cubes across a serving board or platter. Arrange the salami and pickle slices around the cheese for visual appeal and balanced flavor.
- 3.** Garnish and Serve: Sprinkle with chopped fresh herbs for color and extra punch. Serve as-is or with a side of crackers or toasted baguette slices.
- 4.** Tips for Success: Use block cheese, not pre-shredded-pre-shredded cheese won't hold its shape.
- 5.** Marinate in advance, but not too long-cheese can soften if left too long in the vinegar.
- 6.** Switch it up: Use gouda, Havarti, or Colby jack for variety.
- 7.** Serve with picks or toothpicks to make it easy for guests to grab and go.
- 8.** Serving Suggestions & Pairings: This appetizer pairs perfectly with:
- 9.** A crisp glass of white wine or prosecco
- 10.** A cold beer and a side of beer cheese dip
- 11.** Alongside totchos for a hearty snack spread
- 12.** With sheet pan quesadillas or cheesy hot dip for party-friendly pairings
- 13.** Add baked kosher salami for a protein boost
- 14.** Storage & Make-Ahead Tips: Refrigerator: Keep leftovers in an airtight container up to 3 days.

15. Make ahead: Marinate the cheese and keep other ingredients sliced and ready to assemble.
16. Travel-friendly: Prep all parts separately and arrange on-site for freshness.
17. More Recipes You'll Love: Looking for more party-perfect bites? Don't miss these:
18. Baked : Kosher Salami - easy, flavorful, and always a hit
19. Beer : Cheese Dip - cheesy, gooey goodness for dipping
20. Totchos - fun and loaded with toppings
21. Sheet : Pan Quesadillas - ideal for groups
22. Cheesy : Hot Dip - warm, gooey, and addictive
23. Final Thoughts: This Easy Marinated Cheese Appetizer with Salami & Pickles is the kind of recipe that punches well above its weight. It's simple, flavorful, and presentation-ready with minimal effort. Whether you're entertaining or just assembling a snack board for family movie night, it brings flavor and fun to the table.
24. Tried it? Tag @ChefManiac

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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