

## Easy Marinated Cheese Appetizer with Salami & Pickles - Party Favorite!

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**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Cheese Marinade:

8 oz sharp cheddar cheese, cubed

8 oz pepper jack cheese, cubed

... cup olive oil

... cup white wine vinegar (or apple cider vinegar)

1 tsp dried Italian seasoning

‰ tsp garlic powder

Salt & black pepper, to taste

Add-Ins & Garnish:

‰ cup salami, cut into bite-sized slices

‰ cup small pickles (like cornichons or baby dill), sliced

Fresh parsley or basil, chopped (optional)

### DIRECTIONS

- 1.** Marinate the Cheese: In a medium bowl, whisk together the olive oil, vinegar, Italian seasoning, garlic powder, salt, and pepper. Add the cheddar and pepper jack cubes, tossing to coat each piece thoroughly. Cover and refrigerate for at least 30 minutes, or up to 2 hours.
- 2.** Pro : Tip: The longer it marinates, the more flavorful it becomes!
- 3.** Assemble the Platter: Transfer the marinated cheese to a serving tray or small platter. Arrange the salami slices and pickles around the cheese. You can also skewer them on toothpicks for easy grab-and-go bites.
- 4.** Garnish & Serve: Sprinkle with fresh parsley or basil just before serving for a pop of color and freshness. Serve as-is, or with a side of crackers, baguette slices, or even toothpicks for a mess-free app.

### TIPS FOR SUCCESS

Mix up the cheese : Try gouda, Monterey jack, or cubed mozzarella.

Spice it up : Add red pepper flakes or chopped banana peppers to the marinade.

Serve chilled or room temp : Either way, it's a hit!

Add olives or cherry tomatoes for more color and Mediterranean flair. ?

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

Original recipe: <https://chefmaniac.com/easy-marinated-cheese-appetizer-with-salami-pickles-party-favorite/>