

Easy Marinated Cheese Appetizer with Salami & Pickles: Crowd-Pleasing

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TIME
15-20 min

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INGREDIENTS

to create this incredibly flavorful and easy
Marinated Cheese Appetizer:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get this delicious appetizer marinating!
3. Prepare : Cheese:
4. Cut all chosen cheeses into uniform 1/2-inch cubes. Place them in a medium-sized bowl or a large jar with a lid.
5. Make : Marinade:
6. In a separate small bowl, whisk together the extra virgin olive oil, red wine vinegar, minced garlic, dried oregano, dried basil, red pepper flakes (if using), salt, and black pepper until well combined.
7. Marinate : Cheese:
8. Pour the prepared marinade over the cheese cubes. Toss gently to ensure all cheese cubes are evenly coated.
9. Chill & : Marinate (Crucial!):
10. Cover the bowl or jar tightly and refrigerate for at least
11. , or preferably
12. (up to 24 hours), stirring occasionally. This allows the cheese to fully absorb the delicious flavors of the marinade.
13. Prepare : Salami & Pickles:
14. While the cheese is marinating (or just before serving), arrange the thinly sliced salami on a serving platter. Drain the dill pickle slices or cornichons well, and halve them if large.
15. Assemble & : Serve:
16. When ready to serve, use a slotted spoon to transfer the marinated cheese cubes to your serving platter, letting any excess marinade drip off. Arrange them

artfully alongside the salami and pickles. Garnish with fresh parsley or dill sprigs if desired. Serve immediately with a side of your favorite crackers or crusty bread for scooping.

SWAPS & NOTES

of salami contrast beautifully with the tangy marinade and the crisp, acidic bite of pickles, resulting in a harmonious balance of flavors and textures.

This Easy Marinated Cheese Appetizer takes that classic concept and makes it accessible for home cooks, delivering a sophisticated yet utterly satisfying snack that's perfect for communal enjoyment.

Use any firm or semi-firm cheeses you love.

Good choices include cheddar, Colby Jack, provolone, mozzarella (low-moisture), Swiss, or even a firm Monterey Jack.

TIPS FOR SUCCESS

Marinate Long Enough: The longer the cheese marinates, the more flavorful it becomes.

Use Good Quality Ingredients: With only a few components, the quality of your olive oil, cheeses, and salami will really shine through.

Uniform Cheese Cubes: This ensures even marinating and a consistent bite.

Stir Occasionally: Give the cheese a gentle stir during marinating to ensure all sides get coated.

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