

## Marinated Cheese Plate: A Flavorful Party Appetizer

The Art of Marinating Cheese



**TIME**  
**15-20 min**

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**ChefManiac**

### INGREDIENTS

to create this incredibly flavorful and easy  
Marinated Cheese Plate:

### 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 evenly over the cheese cubes. Toss gently to ensure all cheese cubes are thoroughly 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 extended marinating time allows the cheese to fully absorb the delicious flavors of the marinade.
13. Assemble & : Serve:
14. When ready to serve, use a slotted spoon to transfer the marinated cheese cubes to your serving plate or platter, letting any excess marinade drip off. Arrange them artfully alongside your chosen accompaniments like crackers, cured meats, olives, and pickles. Garnish with fresh parsley or dill sprigs if desired. Serve immediately.

## SWAPS & NOTES

Cheese: The beauty of this recipe is its adaptability!

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.

A mix adds visual appeal and flavor complexity.

### TIPS FOR SUCCESS

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

Overnight is ideal for maximum flavor penetration.

**Use Good Quality Ingredients:** With only a few components, the quality of your olive oil, cheeses, and herbs will truly shine through in the final product.

**Uniform Cheese Cubes:** Cutting the cheese into uniform 1/2-inch cubes ensures even marinating and a consistent bite for every piece.

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

Original recipe: <https://chefmaniac.com/marinated-cheese-plate-a-flavorful-party-appetizer/>