



HOME COOKING

with Cathy

Hello everyone. I wanted to share with you a really easy summer appetizer that sounds and tastes delicious. What I also love about this recipe is that you can prepare this dish a day ahead. So it is perfect for picnics, or backyard barbeques. I also love the fact that we can now utilize all the fresh herbs that are available in our gardens or at our local markets. This recipe has been given to me by Nancy, a friend from our yoga class. Enjoy these wonderful days of summer ahead of us

by **Cathy Abernethy**

**HOME PROMOTER
CONTRIBUTOR**



Marinated Goat Cheese

Ingredients:

- 1 pkg/log (8 oz.) plain goat cheese
- 1/2 cup good quality olive oil
- 1/4 cup chopped fresh basil
- 2 tsp. minced fresh rosemary
- 1 tsp. minced fresh thyme
- 2 fairly large pieces sundried tomatoes, chopped fine
- zest from 1/2 lemon
- 1/2 to 1 tsp. freshly squeezed lemon juice
- 1 clove garlic, minced or grated on micro-planer
- 1/4 to 1/2 tsp. coarsely ground black pepper

Preperation:

- Freeze cheese log for about 30 minutes then slice into 1/2" rounds.
- In a small bowl, whisk the remaining ingredients.
- Cover the bottom of a round shallow glass baking dish with a thin layer of the herb oil. Place goat cheese rounds on top, then cover with the remaining herb oil. Cover with saran and refrigerate for at least 8 hours, preferably overnight. Bring to room temperature before serving. Serve on crackers. Stores well in refrigerator for up to 1 week.