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Marinated Cheese for Cheese and Charcuterie Boards

Serves 6 - 10

Marinating cheese is a delightfully low-stakes way to add a personal touch to your next party platter, and gives any cheese and charcuterie board extra panache! Double the recipe and prep extra jars for easy gifts for guests. Cheers!

Ingredients:

4 cloves garlic, thinly sliced
1-1/2 cups extra-virgin olive oil
1 lemon
1 small shallot, thinly sliced
1 tablespoon fresh thyme
1 teaspoon herbes de Provence
1/2 teaspoon whole coriander seeds
1 tablespoon whole peppercorns
1 lb extra sharp cheddar cheese, cut into 1/2" cubes

Directions:

(1) Use a vegetable peeler to peel the lemon, then slice into thin sticks. Use a citrus juicer to juice the lemon.

(2) Cook the garlic and oil in a small saucepan over medium-low heat, stirring occasionally.

(3) After about 10 minutes, add in the lemon peel and 1 tablespoon lemon juice. Continue cooking for about 5 minutes, stirring occasionally, until the mixture is fragrant.

(4) Remove the mixture from heat and add the shallot, thyme, herbes de Provence, coriander, and peppercorns. Let cool.

(5) Distribute the cheese cubes into 2 sanitized, 12 oz wide-mouth glass jars. Pour the cooled oil mixture over the cheese. Cover and chill for at least 12 hours before serving.

(6) Serve with various charcuterie board ingredients.