



Marinated Olives & Goat Cheese

Ingredients

Marinated Olives

- 1/2 sweet onion, finely chopped
- 2t chopped garlic
- 1/3-1/2C olive oil
- 2T apple cider vinegar
- 1T lemon juice
- 1-2T honey
- 1/4 - 1/3C chopped fresh basil
- 1T chopped fresh rosemary
- 3/4c sun dried tomatoes, julien cut in oil
- 1.5 - 2c mixed olives, halved

Honey Goat Cheese

- 8-10oz goat cheese, softened to room temp
- 1-2T honey (again)

Preparation

1. Mix onion through herbs in a bowl and stir together. Add tomatoes and olives and stir again. Let marinade on the counter as long as possible up to overnight.
2. In a separate bowl, mix together the cheese and honey. Spread over a platter or wide bowl and top with as much of the olive mixture as you like (I always have leftovers).
3. Serve with crackers, chunks of bread, and chopped vegetables.

Tips

Use extras to top cottage cheese, yogurt, salads, or pasta. One of my favorites is to toast sourdough bread, butter, cottage cheese and this mix. YUMMM.

This recipe is slightly modified from Half Baked Harvest. Her ratios and herbs vary slightly but it was my inspiration to begin!