

Marinated Cheese Stack

- ½ cup olive oil
- ½ cup white vinegar
- ¼ cup fresh lime juice
- ½ (12-ounce) jar roasted red bell peppers, drained and diced
- 3 green onions, minced
- 1/3 cup chopped fresh cilantro
- 1 teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 1 (8-ounce) block mild Cheddar cheese, chilled
- 1 (8-ounce) block Monterey Jack cheese with peppers, chilled
- 1 (8-ounce) package cream cheese, chilled

Whisk together first three ingredients in a bowl until blended; stir in diced bell peppers and next 5 ingredients. Set marinade aside.

Cut block of Cheddar cheese in half length-wise. Cut halved crosswise into ¼ inch thick slices. Repeat procedure with Monterey Jack cheese and cream cheese.

Arrange cheese slices alternately in a shallow dish, standing slices on edge. Pour marinade over cheeses; cover and chill at least 8 hours. Using a slotted serving piece, transfer cheeses to a serving plate. Spoon marinade over top. Serve with crackers or alone for a low-carb option. Serves 16

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