



## *Citrus & Spice Marinated Feta*

*Makes Approximately 2 Cups*

*This combination of citrus, herbs and spice is the same marinade I use for olives, but when used with regular store-bought Feta, it transforms it into an aromatic and delicious crowd pleaser. Best of all, the seasoned olive oil makes a delicious dipping sauce for bread, or finishing sauce for fish.*

### ***Ingredients:***

#### *For the marinade:*

- 1 tablespoon of dried Orange peel (substitute zest of 1 orange)
- 2 teaspoons fresh lime zest
- 1 teaspoon lemon pepper.
- 3 large garlic cloves, coarsely chopped
- 1 tablespoon fresh rosemary leaves (substitute 1 teaspoon dried)
- 2 tablespoon fresh thyme leaves (substitute 1 heaping teaspoon dried)
- 1 teaspoon fresh chopped sage leaves (substitute a pinch of dried)
- 1 1" x 1" piece of fresh ginger, peeled and coarsely chopped
- 1 teaspoon fennel seeds
- scant 1 teaspoon crushed red pepper flakes (or to taste)

#### *For the Feta:*

- 1 block fresh Feta Cheese, drained and cut into bite size cubes
- High quality, extra-virgin olive oil, as needed
- Kosher salt
- Parsley leaves, coarsely chopped for garnish

### ***Preparation:***

In the work bowl of a food processor fitted with a metal blade combine all of the marinade spices and herbs (orange peel/zest through red pepper flakes). Pulse until the ingredients come together and are finely chopped. You will need to scrape down the bowl several times.

Place the Feta in a non-reactive bowl. Add the processed spices and herbs to the cheese and toss to combine. Pour the olive oil over the combination until nicely coated when carefully stirred. Add a pinch of salt to season. Cover, refrigerate and let marinate for about 2 hours (or until ready to serve), tossing occasionally to keep the cheese coated in marinade and olive oil. When refrigerated for extended periods, the olive oil will solidify. To serve, allow the marinade to return to room temperature.

### ***Service:***

Place the Feta onto a serving dish. Garnish with fresh, coarsely chopped parsley. Serve with fresh, crusty bread for dipping in the marinade oil.

*courtesy of [www.TheresAChefInMyKitchen.com](http://www.TheresAChefInMyKitchen.com)*