

Jasmin's Middle Eastern Marinated Feta

Serves: 6

Prep Time: 20 minutes

Resting Time: 8 hours

Ingredients

- 12 ounces Feta, cut into 1-inch cubes
- 1 ½-2 cups extra virgin olive oil (enough to cover the cheese)
- 2 tbsp. chili garlic sauce
- 1 clove garlic, sliced in half
- 4 slices of lemon
- 2 shallots, thinly sliced
- ¼ cup mint
- 2 tbsp. black peppercorns
- 1 tbsp. capers
- 2 chili peppers of your choice

1. In a mason jar, combine all the ingredients, except for the Feta cheese. Stir until well combined.
2. Place the Feta into the jar.
3. Top with more olive oil if needed.
4. Place in the refrigerator for at least 8 hours.

Notes: These jars of Feta make great gifts. They will stay good in the refrigerator for 3-4 weeks.