

Marinated Sun-dried tomatoes

I could think of nothing I could do to make this recipe better. It is absolutely perfect! It is a recipe shared by Ulrike of Penn Cove Organics on Whidbey Island. It's a great holiday – or any time – appetizer. This is also good served as a condiment with lamb. Start a day ahead, as it needs to marinate overnight.

3 oz sun-dried tomatoes, cut into small pieces

¾ cup rice vinegar

Pour vinegar over tomatoes and let stand 1 hour.

Meanwhile, make marinade by mixing together:

2/3 cup olive oil

7 cloves garlic, sliced thin

2 Tb. grated fresh parmesan

10 whole peppercorns

1 Tbsp capers

1 tsp dried oregano

¼ tsp dried thyme or tarragon

¼ cup chopped fresh parsley

1 Tbsp white wine (optional)

Drain tomatoes and discard vinegar. Pour marinade over tomatoes and let stand at room temperature for at least 24 hours. After that, refrigerate in a tight container.

Serve with a soft spreadable cheese, such as good light cream cheese or soft goat cheese, such as Montrachet or Chevre.

