

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.

