



Marinated Mozzarella Cheese

Ingredients:

1 cup olive oil
1 clove garlic, thinly sliced
12 black peppercorns
3 large sprigs fresh rosemary
¼ tsp salt
Pinch of red pepper flakes

Directions:

- Warm olive oil in a medium skillet over medium heat.
- Add garlic, peppercorns, rosemary, salt and red pepper flakes.
- Remove from the heat and let cool to room temperature.
- Remove the rosemary sprigs.
- Pour the oil over 12 ounces of fresh mozzarella, cut into 1” cubes.
- Let stand at room temperature for several hours or cover and refrigerate for up to 4 days.

Comments:

If refrigerated, bring to room temperature before serving.
Serves 6-8 as an appetizer.