

Spiced Macedonian Feta Cheese



Ingredients

- 200 grams of Macedonian feta cheese
- 8 cloves of garlic
- ½ tsp chili flakes
- ½ tsp dried oregano
- 1 cup olive oil

Preparation

Peel and crush the garlic cloves coarsely.

You can use the back of a salad spoon or a pestle and mortar to crush garlic cloves.

Dice the cheese.



Combine the crushed garlic, chili flakes, and oregano and stir well.

Add cheese cubes and gently stir to coat the cheese cubes with the oil mixture.



Storing

Spiced cheese can be stored for a month or more in the fridge.

Pour the spiced cheese into a clean glass jar and store in the fridge.



Olive oil will congeal in the fridge.

A few hours before serving, place the jar on the counter.



Olive oil will "thaw" at room temperature.



Notes

Macedonian feta is good for this recipe because it is creamy and firm.

You can get Macedonian feta cheese at "Grande Cheese" stores in Toronto.

Experiment with any kind of feta cheese you can find.

Serving

You can serve spiced cheese as an appetizer with small bite-sized pieces of crusty baguette or small crackers.

Spiced cheese can be eaten at lunch or as a snack. The cheese cubes can be "crushed" and spread on crackers, bread, or toast.

You can also make an omelet with spiced cheese. Simply fold a couple of tablespoonfuls of spiced cheese into an omelet.