

Barbara's Feta Goodness

Ingredients

- 1 block feta cheese
- 1 bunch basil
- small package sundried tomatoes
- 1 head garlic
- pine nuts or walnuts (optional)
- fresh rosemary
- olive oil

Directions

Get a wide-mouthed jar or plastic salsa container. It must have a lid. Chop feta into small chunks, approximately 1/2". Chop basil into itsy-bitsy pieces. Soak sundried tomatoes in hot water to soften them. Chop them into small squares. Finely chop garlic. Make nuts into little chunks

Layer the ingredients in the jar. After each layer, add some salt, pepper, rosemary. When you get to the top of the jar, pour olive oil in. The jar does not need to fill with olive oil, but when sitting, it should probably come 1/4 of the way up the jar. Put lid on. Shake jar back and forth several times to get the olive oil throughout.

Enjoy on crackers, or with falafel or hummus. :)

Submitted by Epiphany Stardust: "this is a good recipe, because it does not necessarily need to be refrigerated, though that is recommended. the olive oil acts as a preservative, and probably allows it to take more abuse than if you just had a chunk of cheese in your cooler."