

Avocado Oil Salsa Di Parm

If you're looking for an appetizer to serve at a party, or something to add to your holiday spread, this is it. Seriously.

If you're asking yourself what the heck "Salsa Di Parm" is, the easiest way to describe it (and I guess translate) is as a salsa, but made of cheese. Yes, you read that right. It's a bunch of cheese that is chopped up, with some herbs and spices, and some oil. Olive oil and red pepper flakes is traditional, but this time I used Ava Jane's Kitchen Avocado Oil to see how it was, and oh my, it was fantastic.

It's also super, ridiculously easy to make, and since it's not really popular (at least where I am) everyone always loves it. Like, gobbles it up and asks for the recipe. Use cheese that you love — don't get the cheapest you can, but you don't have to get the most expensive either. Suffice to say that better cheese will yield a better tasting result.

Serve this with pita chips, crackers, or crudites, and I promise you, you'll never eat plain old boring tomato salsa again.

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Makes about 2 cups

Prep time: 15 minutes, plus marinating time

Ingredients:

4 ounces Parmesan cheese, rind removed and cut into chunks
4 ounces Asiago cheese, rind removed and cut into chunks
1 clove garlic
1 teaspoon Ava Jane's Kitchen Hot Roasted Garlic seasoning
2 green onions, rough chopped
1 cup Ava Jane's Kitchen Avocado Oil
Fresh black pepper, to taste
Crackers, crostini, or veggies, for serving

Directions:

Put the cheese in a food processor with the garlic, seasoning, and green onions.
Pulse until it's mostly the size of peas and add the oil.
Pulse again for a few seconds to combine, and add some pepper.
Transfer to an airtight container and let stand for at least one hour before serving, or refrigerate to serve later.
Serve at room temperature.