

## **BRUSCHETTA**

**from Foodtalk4you.com**

### **Ingredients:**

6 plum/Roma tomatoes, about 1 1/2 pounds – cored, chopped, drained of excess fluid

3 – 5 cloves of garlic, minced - reserve about 1 clove, minced for the bread oil

2 – 3 Tbs. extra virgin olive oil

1/3 cup basil leaves, thinly sliced - \*Chiffonade technique explained below

1 – 1 1/2 Tbs. balsamic vinegar

Salt and freshly ground pepper to taste

### **For the bread:**

**If using bread to serve this sauce on instead of chips or crackers:**

1 baguette, sliced 1/2 inch thick on the bias

Garlic reserved from the tomato mixture ingredients

2 Tbs. extra virgin olive oil, for brushing

1/3 cup Parmesan cheese, freshly grated

### **Method:**

\*Chiffonade - Thinly slice basil leaves as follows: Stack basil leaves, roll the stacked leaves, gently slice very thin strips from the roll.

Voila!

In a medium bowl, toss together tomatoes, basil, minced garlic (Minus 1 clove, minced for the bread oil) balsamic vinegar, salt, and pepper.

Let tomato mixture marinate for 15-30 minutes.

Meanwhile, combine the reserved garlic with 2 Tbs. of olive oil.

**To toast the bread:**

Preheat oven to 400 degrees F.

Slice the baguette and arrange slices on cookie sheet/baking pan; brush both sides of bread with the garlic oil; sprinkle a bit of Parmesan cheese on the last side.

Toast bread until golden – about 8-10 minutes – but keep an eye out for them burning – so easy to do!

Spoon tomato mixture on top of bread.

Note: Bruschetta is, actually, toasted bread; but we generally say Bruschetta, when referring to the tomato mixture.

Who knew?