
Bruschetta with Tomatoes and Basil

An Italian staple, bruschetta is perfect as an appetizer at get-togethers or as a simple and filling meal all by itself. Makes 24 servings.



Ingredients:

6 or 7	Roma tomatoes (about 1 ½ lbs), chopped finely, no seeds
2 cloves	Garlic, minced
1 tbsp	Extra virgin olive oil
1 tsp	Balsamic vinegar
6-8	Basil leaves, fresh, chopped
	Salt and pepper to taste
1 baguette	French bread or similar Italian bread
¼ cup	Olive oil

Directions:

1. Quarter tomatoes and remove seeds. Dice tomatoes finely.
2. Preheat oven to 450°. Make sure you have the top rack in your oven.
3. Put tomatoes, garlic, 1 tbsp olive oil, and vinegar in a bowl and mix.
4. Add the chopped basil to the tomato mixture. Add salt and pepper to taste.
5. Slice the French baguette on a diagonal into 1/2" slices.
6. Coat one side of each slice with olive oil using a pastry brush.
7. Place on a cooking sheet, olive oil side down.
8. Place in oven and toast for 5-6 minutes or until bread just begins to turn golden brown.
9. Place slices on a serving platter, olive oil side up.
10. Place the tomato mixture in a bowl and allow people to serve themselves or place a small amount of the tomato mixture on top of each slice and serve immediately or bread will get soggy.

