

Bruschetta



Many of us associate certain foods with a certain time of year. For me, summer is best summed up in a quick and easy batch of Bruschetta.

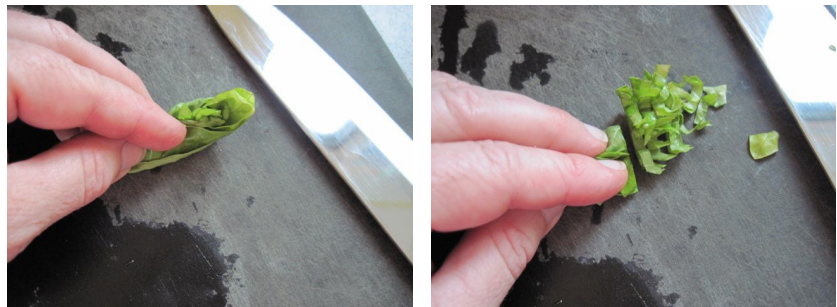
Enough for 4 people as appetizer

2 cups Grape or Cherry tomatoes chopped (if you use Roma style tomatoes, be sure to take seeds/pulp out or it's too watery)
1 clove garlic minced (finely chopped)
3-4 Basil leaves chopped (see below)
1 1/2 teaspoon Extra Virgin Olive Oil
1 teaspoon Balsamic Vinegar
Salt & pepper to taste
Baquette or favorite crusty bread

Chop all ingredients and place in bowl. Add olive oil and balsamic vinegar, sprinkle with salt & pepper and mix. Serve with fresh baked bread or you can cut bread and brush with olive oil, bake in 375°F oven until golden brown (approx. 10 min.). Spoon mix on top of bread and serve immediately.

Remember: Unlike baking, you can change a cooking recipe in a lot of different ways and not mess it up. The original recipe I found didn't have Balsamic vinegar, but I added it for a little richer flavor.

A fast way to chop Basil is to stack a couple leaves and roll them together. Then slice thru the roll and chop the other direction to finish.



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