

Tara's Bruschetta with Tomato and Basil Recipe

Ingredients

6 or 7 ripe plum tomatoes
2 cloves garlic, minced
1 Tbsp extra virgin olive oil
1 teaspoon balsamic vinegar
6-8 fresh basil leaves, chopped
Salt and freshly ground black pepper to taste
1 baguette French bread or similar Italian bread
1/4 cup olive oil
Freshly grated parmesan cheese

Prepare

Preheat oven to 450°F

Chop tomatoes finely. Put tomatoes, garlic, 1 Tbsp extra virgin olive oil, vinegar in a bowl and mix. Add chopped basil. Add salt and pepper to taste.

Slice the baguette on a diagonal about 1/2 inch thick slices. Coat one side of each slice with olive oil using a pastry brush. Place on a cooking sheet, olive oil side down.

Place the tray of bread slices in the oven on the top rack. Toast for 5-6 minutes, until the bread just begins to turn golden brown.

Align the bread on a serving platter, olive oil side up. Place some topping on each slice of bread right before serving. Sprinkle each with parmesan cheese to finish.

