

# Bruschetta with Tomato and Basil

## Ingredients

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- 1 1/2 lb Plum Tomatoes (about 6 or 7)
- 3 clv Garlic
- 1/4 c Olive Oil (plus 1 Tablespoon)
- 1 t Balsamic Vinegar
- 7 Basil Leaves (chopped)
- 0 ds Salt
- 0 ds Pepper
- 1 Baguette

## Instructions

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- 1.Set a small pot of water to boil on high heat then remove from burner. Score an X at the bottom of each tomato. Parboil the tomatoes for 1 minute and remove. Peel the skins of the tomatoes. Cut them into halves and remove the seeds and juice from their centers.
- 2.Place the rack at the top of your oven and turn it on to 450°F.
- 3.Chop up the tomatoes finely. Put tomatoes, 2 cloves garlic minced, 1 tablespoon olive oil, and balsamic vinegar in a bowl and mix. Add the chopped basil. Add salt and pepper to taste.
- 4.Slice the baguette on a diagonal about 1/2 inch thick slices. Coat one side of each slice with 1/4 cup olive oil using a pastry brush. Place on a cooking sheet, olive oil side down. Place a tray

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of bread slices in the oven and toast for 5-6 minutes, until the bread just begins to turn golden brown.

5. Cut one clove of garlic in half. Rub the garlic over each bread slice on the olive oil side.

6. Align the bread on a serving platter, olive oil side up. Either place the tomato topping in a bowl separately with a spoon for people to serve themselves over the bread, or place some topping on each slice of bread and serve. If you top each slice with the tomatoes, do it right before serving or the bread may get soggy.