

Bruschetta

Ingredients

For the tomatoes:

- 2 pounds ripe tomatoes
- 2 cloves of garlic, very finely minced
- 5 basil leaves, sliced into thin strips
- 2 teaspoons balsamic vinegar
- Salt and pepper

For the bread:

- loaf of wheat French bread (about 10 slices)
- Softened butter for spreading onto the bread
- 1 clove of garlic
- Basil for garnish

Method

Preheat your oven to 350 degrees. Quarter your tomatoes, and pull out all the seeds and "pulp" out of the middle with your fingers and discard so you are just left with the meat of the tomato. Chop the tomatoes up into small, bite size pieces. Transfer your tomatoes into a medium bowl and add in your garlic, basil, balsamic vinegar, and salt and pepper to taste. Store in the fridge until the bread is ready. Slice your loaf of wheat french bread into about 1 inch slices (ish). Spread softened butter onto both sides, place the bread on a baking sheet, and place in your preheated oven for 10 minutes. Remove the bread from the oven, flip all of the slices over, and bake for another 5 minutes, or until golden brown on both sides. Slice the tip off of one garlic clove so you have a flat surface. Rub the garlic clove across the top of each toasted bread slice. Spoon the tomato mixture onto the bread, top with a little more basil, and serve!



Makes: 10 pieces

Time: 30 mins