

BRUSCHETTA

(serves 6-8)

Note: Double this recipe for the Progressive Dinner

This looks especially good when you use tomatoes of different colors

INGREDIENTS:

2 tsp olive oil
2 cloves garlic, minced
2 ½ cups diced tomatoes (roma, cherry, etc.), seeds removed (or a majority of them)
6-8 basil leaves, julienned
2 tsp red wine or balsamic vinegar
1 tsp kosher sea salt
½ tsp ground black pepper

For the baguette:

2 tsp olive oil or melted butter
¼ tsp garlic powder
1 baguette, sliced on the bias, about ¼-inch thick

DIRECTIONS:

1. In a small non-stick skillet set over medium-low heat, add olive oil. When the oil is hot, add minced garlic and cook just until fragrant, about 1-2 minutes. Do not let it brown. Remove from heat and allow to cool for 5 minutes.
2. In a medium bowl, combine the heated and somewhat cooled oil/garlic, basil, vinegar, salt and pepper.
3. Meanwhile, in a small mixing bowl, combine the oil and garlic powder for the baguette. Brush the baguette slices with the olive oil combination and toast until lightly browned.
4. Top with tomato mixture and serve.