

Italy: Bruschetta Appetizer

Bruschetta reminds us of Italy and great Italian food. The Italians use what is plentiful, fresh and tasty: crusty bread, olive oil, tomatoes, garlic. This is an easy and tasty recipe as an appetizer or a good addition to a soup or pasta dish as well.

Ingredients

1 baguette or sourdough loaf of bread
3-4 Roma tomatoes, diced
1 clove garlic, minced
3-4 basil leaves, cut into a chiffonade
1 small bunch parsley minced
1 package of shredded Parmesan or Mozzarella cheese or a combo of both
3 tablespoons extra virgin olive oil

Mix diced tomatoes, minced garlic and olive oil in a bowl.

Add basil and other available Italian fresh herbs.

Cut baguette or sourdough loaf into individual slices.

Using basting brush, brush oil mixture onto one side of each slice.

Add tomato, garlic and herb mix a spoonful at a time to each slice of bread.

Sprinkle fresh shredded Parmesan cheese over each slice.

Place all slices of bread on a cookie sheet or toaster oven pan; broil until cheese is bubbling, and bread is slightly browned (about 2 minutes).

Serve and enjoy!

