

Tomato Bruschetta

Garlic toast/base for Bruschetta

Preheat oven to 350 degrees.

Ingredients

4 pieces of sliced bread (French Bagget, Italian bread or your preferred bread)
1/3 cup olive oil (use half for topping bread and save half for the bruschetta topping)
Minced Garlic
1 tsp fresh Parsley
1 tsp your favorite Italian spice (I use Rosemary)
Parmesan Cheese

Directions:

Put 4 bread slices on a cooking sheet. Mix all other ingredients in a small bowl. Brush/spread mixture on each piece of bread all the way to the ends. You can use a brush or a teaspoon to spread around. Roughly 2 teaspoons per slice. Sprinkle just a little parmesan cheese on top of each slice. Toast bread in oven until slightly browned. Do not burn.

This is basic garlic toast that I often serve with dinner. It is delicious just like this however, adding the toppings makes bruschetta!

Tomato Bruschetta Topping

Ingredients:

Remaining olive oil from step one
1 pack of cherry tomatoes or 4 or 5 of your preferred tomatoes – diced small
Fresh parsley - chopped
Fresh Basil – chopped
Salt – to taste
Garlic – minced – to taste

Your favorite gourmet cheese (Parmesan, Asiago, Goat cheese, Feta, Gorgonzola, Gouda or fresh mozzarella)
Balsamic Glaze

Directions:

Mix first 6 ingredients very well – let sit for 20 minutes for maximum flavor. With a slotted spoon decorate each piece of toast with the tomato mixture covering the entire piece of toast. Lightly top with your favorite cheese. It is optional to re-toast a little more to melt the cheese or you can eat as is. Lastly, drizzle balsamic glaze over the bruschetta for added sensational flavor!