

Olive 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!

Olive Bruschetta Topping

Ingredients:

Remaining olive oil from step one
1 cup black olives - drained
1 cup Kalamata olives - drained
2 TBS small diced roasted red pepper
1 TBS minced shallot
1 clove garlic - minced

1 tsp balsamic vinegar 1 tsp fresh oregano 6 fresh basil leaves - minced 2 TBS fresh parsley - minced Sea salt and freshly ground black pepper
--

Your favorite gourmet cheese (Parmesan, Asiago, Goat cheese, Feta, Gorgonzola, Gouda or fresh mozzarella)) I use Feta with Mushroom Bruschetta.

Balsamic Glaza – optional

Directions:

Dice olives or put in a food processor for a few seconds. In a bowl, combine olives with Left over olive oil from step one, red pepper, minced shallot, garlic, balsamic vinegar, oregano, basil, parsley, salt and pepper and toss. Let sit for 20 minutes for added sensational flavor!

With a slotted spoon decorate each piece of toast with the olive 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!