

Tomato Bruschetta on Garlic Toasts

Wolfgang Puck's Recipe,

Contributed by Leslie Warmke, MG

Tomato Topping

5 medium-sized sun-ripened
tomatoes (or 25 cherry)

1/3 cup chopped fresh basil

1/2 Tbs. balsamic vinegar

1/2 Tbs. olive oil

1/2 tsp. kosher salt

1/4 tsp. black pepper



Picture:Fotilia

Coarsely chop tomatoes into 1/2 inch dice. Combine with basil, vinegar, oil, salt and pepper. Set aside for flavors to meld.

Garlic Toasts

French bread-options: (1) baguette style bread, sliced 1 inch thick,
or (2) thinner slices of French bread

1 to 2 garlic cloves, halved

1-1/2 Tbs. olive oil

3 Tbs. shredded basil

1. Toast bread in the oven until golden brown on both sides.
2. Rub one side of each slice with a garlic clove.
3. Brush with olive oil.
4. Use a slotted spoon to ladle the tomato topping (Bruschetta) on the bread.