



# Soup & Sandwiches

## *Fresh Tomato Bruschetta*

3 - 4 medium ripe tomatoes (1/2 lbs)

Salt, to taste

2 Tablespoons olive oil

6 basil leaves, thinly sliced

Six ½ thick slices of Italian or French Bread

2 cloves garlic, peeled and left whole

### **TIP:**

1. Make sure that tomatoes are ripe and at room temperature
2. To thinly slice the basil, stack leaves up and then roll them up. Then slice the roll into thin strips.

1. Cut tomatoes in half and discard as much of the seeds as possible. Dice tomatoes into ¼ chunks.
2. Placed diced tomatoes into medium size bowl and add a generous pinch of salt and 1 tablespoon of olive oil. Let set for 10 minutes
3. While tomatoes are resting, begin grilling the bread slices. Right after the bread comes off the grill, rub each slice with the whole garlic (the garlic will melt onto the hot bread.
4. Spoon tomato mixture on top of each grilled slice of bread and enjoy!

2 servings (3 slices each)