

Bruschetta

Ingredients:

Seasoning Oil

1/3 cup olive oil
4 Cloves Garlic, crushed
6 Fresh basil leaves, chopped
1/8 Tsp crushed red-pepper flakes

Tomato Topping:

1-1/2 Pounds plum tomatoes, chopped
1/2 Cup fresh basil
1 Tbsp balsamic vinegar
1 Tbsp Olive Oil
1/2 Tsp Salt
1/4 Tsp Black Pepper
1 Loaf French bread split horizontally
Small fresh basil leaves for garnish

Directions:

1. Prepare seasoning oil: Heat oil in a small skillet over medium-low heat. Add garlic, basil and red- pepper flakes; cook, stirring 5 to 7 minutes or until garlic is golden. Cool the oil and strain.
2. Meanwhile, prepare tomato topping: Stir together tomatoes, basil, vinegar, oil, salt and pepper in a large bowl.
3. Heat oven to 500 degrees F.
4. Brush cut sides of split bread with about 2 Tbsp seasoning oil. Place on a baking sheet and bake at 500 degrees oven for 3 to 5 minutes or until golden.
5. Slice toasted bread into 2-inch widths and arrange on a large serving platter. Spoon tomato topping over and garnish with fresh basil leaves.

Makes 12 Servings

Nutritional Information Per Serving:

Calories: 126

Fat: 7 g

Carbohydrates: 13g