

Classic Bruschetta

Serves: 4 | **Prep Time:** 20 Min | **Cook Time:** 5 Min | **Difficulty:** Easy



INGREDIENTS

- 4 Slices of Tuscan Bread
- 1 lb. (500 gm) Ripe Tomatoes
- 10 Leaves of Fresh Basil
- 1 Clove of Garlic
- Extra Virgin Olive Oil
- Salt and Pepper to taste

Serving Suggestions

This homemade bruschetta is an appetizer, so serving it by itself will allow for the flavors to shine through. It is pretty common, or at least it is my experience, that there will be a lot of spilling of tomatoes, so make sure they are served on a plate with a lot of napkins.

DIRECTIONS

1. I prefer to remove the seeds from the tomatoes, so once you wash them, slice them into quarters lengthwise, trim the ends, remove all the seeds and chop into small cubes.
2. Move the tomatoes to a mixing bowl, season them with 4 tablespoons of olive oil.
3. Add a pinch of salt and a few grinds of pepper.
4. After washing the basil, roll the leaves and thinly slice into strips (*chiffonade*) and add to the bowl.
5. Mix thoroughly.
6. Put the slices of bread in the toaster, or under the oven broiler and turn to toast both sides until lightly browned.
7. While still hot, rub the toasted bread slices lightly with the peeled garlic clove.
8. Some people suggest drizzling the toast with olive oil, but I skip this because it can get a little too oily for me, but if you want to, go ahead.
9. If the toast slices are too large, cut in half to make eating easier.
10. Spread the tomato and basil mixture over the toast and serve immediately.