



DESCRIPTION

Want to impress your family and friends with this sophisticated snack? Then learn how to properly slice and dice all the ingredients to make beautiful bruschetta.

INGREDIENTS

- 1 baguette (or Italian bread) -- sliced 3/4" thick
- 1/2 cup olive oil
- 5 plum tomatoes -- seed and diced small
- 2 1/2 cloves garlic minced
- 1/4 cup basil chiffonade
- 1/8 cup Parmesan cheese
- salt and pepper to taste
- 1/2 tsp balsamic vinegar

TOOLS

- standard-sized baking sheet

DIRECTIONS

1. Brush one side of the bread with olive oil and bake, on a standard sized baking sheet, oil side up in 350° oven for 10 - 12 minutes or until golden brown.
2. Mix diced tomatoes, garlic, basil, 1/4 c oil, vinegar and parmesan, set aside. Top each croute with mix.