

RECIPE



TOMATO BASIL BRUSCHETTA

INGREDIENTS:

- 1 pt. grape tomatoes, finely diced
- 12 basil leaves, chiffonade
- 1 lg. garlic clove, minced
- 1/4 c. extra virgin olive oil
- 1 tbsp balsamic vinegar
- salt and freshly ground black pepper

DIRECTIONS:

Slice each grape tomato lengthwise and then slice each half down the middle lengthwise again. Then chop finely. You will have little pieces of diced tomato. Place all the diced tomatoes in a bowl and set aside.

Mince the garlic clove and add to tomatoes. Chiffonade the basil by stacking the leaves and rolling the stack tightly. Chop across and you will have long strands of basil “confetti”. Add the basil to the tomatoes as well. Season well with salt and pepper. Add the extra virgin and olive oil and balsamic vinegar and mix well.

Note: you can make this up to 8 hours in advance. Just hold off on the balsamic vinegar until 1/2 hour before serving.

Servings: 8-10

