

TOMATO BRUSCHETTA W/ FRESH BASIL

Yield: 16 slices

- 2 Lg Tomatoes, diced
- 1/4 C. Chopped fresh basil, lightly packed
- 1 Garlic clove, minced
- 1 Half loaf French or Italian bread or 1 French baguette
- 1 Lg Garlic clove, halved
- 1 Tb Olive oil
- 2 Tb Freshly grated Parmesan (optional)

In bowl, combine tomatoes, basil, minced garlic, and salt and pepper to taste; let stand for 15 minutes or cover and refrigerate for up to 4 hours. Slice bread in 1"-thick slices. Place on baking sheet and broil until lightly browned on each side. Rub cut side of garlic clove over one side of bread; brush with olive oil. Spoon tomato mixture over top. Sprinkle with Parmesan. If tomato mixture has been refrigerated, broil bruschetta for 1 minute. Makes about 16 slices.