

Bruschetta (Makes 4 Servings)

Ingredients

1 loaf Ciabatta baguette 21” or 4 sliced Ciabatta buns

6 cloves of garlic

1/2 cup of olive oil

6 Roma tomatoes / plum tomatoes

4 tsp dried oregano

2 tsp dried basil (or 6 leaves of fresh basil if available)

Instructions:

Cold servings:

1. Slice the bread lengthwise once and cut to desired sizes (slice Ciabatta / Focaccia buns).
2. Process the garlic, basil, oregano and olive oil in a mini chopper until it is well blended (10 seconds?).
3. Dice the tomatoes into small pieces, and mix with olive oil/herb mix.
4. Cover the bread pieces on the open faces with tomato mix.

Variation: You may add ½ c of parmesan cheese, fresh/shredded to the mix and bake the Bruschetta breads for 8-10 minutes at 400 °F for hot servings.

