

TOMATO BRUSCHETTA

SERVES 8–10

Combine all ingredients except baguette. Marinate at room temperature for at least 1–2 hrs.

Serve with sliced baguette, brushed with olive oil and toasted. See Basics.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. If earlier in the day, it will keep at room temperature until ready to serve. If prepared 1 day in advance, cover and chill. Bring to room temperature to serve.
- Use the best tomatoes for the season. Romas are a good option during winter. Canned may be substituted. If using canned, I prefer Tuttorosso or Hunt's and will sometimes use a mixture of regular and fire-roasted tomatoes.
- Increases well.

INGREDIENTS

2 cups seeded and chopped tomatoes

1 large or 2 small cloves garlic, minced

¼ cup chopped basil

2 tbsp olive oil

½ tsp salt

½ tsp pepper

1 baguette

