

BRUSCHETTA WITH TOMATOES AND BASIL - Appetizer.txt

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BRUSCHETTA WITH TOMATOES AND BASIL  
(CooksIllustrated.com)

4 medium ripe tomatoes (about 1-2/3 pounds), cored and cut into ½-inch dice  
1/3 cup shredded fresh basil leaves  
Sea salt and ground black pepper  
1 12-by-5-inch loaf country bread, sliced crosswise into 1-inch-thick pieces,  
ends removed  
1 large garlic clove, peeled  
3 tablespoons extra-virgin olive oil

Heat broiler or light grill fire.

Mix tomatoes, basil, and salt and pepper to taste in medium bowl. Set aside.

Broil or grill bread until golden brown on both sides. Place toast slices on large platter, rub garlic over tops, then brush with oil.

Use slotted spoon to divide tomato mixture among toast slices. Serve immediately. Makes 8 large slices.

Note: This is the classic bruschetta, although you can substitute other herbs. Decrease the quantity of stronger herbs, such as thyme or oregano.