

Bruchetta

Step 1: Ingredients:

Bruschetta is made up of very simple flavors, and is therefore best if you make it with highest quality and freshest ingredients you can find.

- 2 lbs. fresh tomatoes (roma, heirloom, beefsteak...whatever is in season is best)
- 1/2 fresh onion
- 4 cloves fresh garlic
- 1 bunch fresh basil
- 4 tablespoons extra virgin olive oil
- sea salt and fresh ground pepper
- Italian bread or baguette



Step 2: Dice the Tomatoes: Using a sharp knife, dice the tomatoes as small as you can. I try to aim for 1/4" cubes and try to mush or break the tomatoes as little as possible.

Step 3: Chop the Onion: Next, finely chop the onion and throw it into the bowl.

If you're opposed to using raw onions, you can also lightly saute the chopped onion in a frying pan with a little bit of olive oil, garlic, salt and pepper. It adds a sweeter deeper flavor to the bruschetta, and is an excellent variation to this recipe.

Step 4: Chop the Garlic: Next, chop the fresh garlic and add it onto the growing pile of deliciousness.

Step 5: Add in Fresh Basil: Add in some fresh basil to taste. I'm using 3-4 large leaves here, but there's no "right" amount. The cutting method that I'm using to chop the basil is called a chiffonade.

Step 6: Olive Oil, Salt and Pepper: Add in the extra virgin olive oil, sea salt, and fresh ground pepper and mix the ingredients thoroughly. If you've got the time, let

the mixture setup for 30 minutes in the refrigerator, if you don't it's also delicious when eaten immediately.

Step 7: Toast the Bread: Cut 1/4" thick slices of fresh Italian bread or baguette and toast them.