

# Bruschetta

Serves 8

Prep/Cook:  
20 minutes

12 to 14 ripe tomatoes  
(about 1<sup>3</sup>/<sub>4</sub> pounds),  
diced 1/4-inch thick

2 tablespoons minced  
garlic

2 tablespoons minced  
shallots

1 cup fresh basil leaves,  
coarsely chopped

1 teaspoon fresh lemon  
juice

Salt and coarsely ground  
black pepper to taste

1/3 cup plus 1/4 cup extra  
virgin olive oil, divided

3 garlic cloves, slivered

8 thick slices round  
peasant or Italian  
country bread

What do you do with the bumper crop of summer tomatoes from your garden? This. Only this.

- Combine tomatoes, garlic and shallots in a bowl.
- Add basil, lemon juice, salt, pepper and 1/3 cup oil. Set aside.
- Heat 1/4 cup oil in small skillet. Add garlic and sauté 2 to 3 minutes or until golden brown.
- Discard garlic and reserve oil.
- Toast bread and cut each slice in half.
- Brush garlic flavored oil over each slice.
- Spoon tomato mixture (should be at room temperature) over bread and serve immediately.

*Bruschetta are a great place to pull out your culinary experimentation stops. Once you have mastered the basics, getting the bread toasted just right (preferably grilled the Tuscan way over an open fire) with the perfect painting of olive oil, get creative! Think other toppings like kalamata olives, sun-dried tomatoes, shallots, fresh corn kernels, grilled tuna, capers, jalapeño peppers, fresh mint or tarragon.*

*It's difficult to think anything but pleasant thoughts while eating a homegrown tomato.*

— Lewis Grizzard