

TOMATO BRUSCHETTA ON ROASTED GARLIC TOASTS

4	Roma tomatoes, seeded and diced very small
5	grape tomatoes, chopped small
8	fresh basil leaves, finely chopped
1	garlic clove, (use garlic press)
60 mL	white onion, finely diced
50 mL	olive oil
10 mL	balsamic vinegar or white vinegar
¼ tsp.	dried oregano
5 mL	salt
2 mL	pepper
30 mL	olive oil + 2 mL garlic powder
1	thin French baguette cut into 24 slices (about ¼ inch thick)

Method:

1. Turn on both dials of the oven to the broil setting. Set the rack two levels from the top. Lay all the bread slices on a jelly roll pan. Brush each piece on both sides with a little bit of olive oil. Broil for 30 sec – 1min or until golden brown on the first side then turn over and do the same on the other side and then remove. **Watch them carefully as they burn easily.**
2. Brush one side of the toasted bread slices with the olive oil/garlic powder mixture.
3. Chop the roma tomatoes in half and scrape the seeds out. Then dice them finely into small squares and toss them into a small bowl. Dice the grape tomatoes as well and add.
4. Dice the onion, mince the piece of garlic, chop up the basil leaves and add it all to the small bowl along with the olive oil, balsamic, oregano, salt and pepper. Taste it and adjust the seasonings if needed.
5. Place the tomato mixture in a white bowl in the center of a white plate and place the toast rounds all around the bowl. Place a small teaspoon in the tomato mixture for serving or serve them with the bruschetta mixture already on top.