

Simple Bruschetta

This appetizer is always a favorite and so easy to make. Have the bread cut before you start and store in a plastic bag until ready to toast. You can also have the tomatoes diced and in the refrigerator ready to go so you can have plenty of time to spend with your guests when they arrive.



WHAT YOU NEED

- 1 French baguette
- 3 tablespoons melted butter
- 5 Roma tomatoes, diced
- 3 tablespoons fresh basil
- 2 tablespoons chopped onion
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 1 cup shredded fresh Parmesan cheese

TO MAKE THE RECIPE

- 1 Heat oven to 450 degrees. Slice the bread into 1-inch slices and lay on foil covered baking sheet. Place in oven. Toast on one side. Turn and toast other side.
- 2 Remove from oven and brush top side with melted butter.
- 3 Mix together tomatoes, basil, onion, garlic and olive oil. Put a rounded teaspoonful on each slice of toasted bread. Sprinkle with cheese. Turn oven to broil. Place bruschetta under broiler until cheese is just melted, watching carefully to avoid burning. Serve immediately. Makes 10 pieces.