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tuna and roasted pepper crostini

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Servings: Makes 24 crostini, serving 12.

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Ingredients

24 1/4-inch-thick diagonal slices cut from a long thin loaf of Italian or French bread

For tuna spread

a 6-ounce can Italian tuna packed in olive oil such as Progresso, not drained

3 flat anchovy fillets

1 garlic clove, minced and mashed to a paste with a pinch salt

1 teaspoon drained capers

4 teaspoons fresh lemon juice

2 tablespoons mayonnaise

2 red bell peppers, quick-roasted, peeled and cut into 24 strips

1 tablespoon drained capers

freshly ground black pepper

Preparation

Preheat oven to 350°F.

On a large baking sheet arrange bread slices in one layer and toast in middle of oven until golden and crisp, about 10 minutes.

Make tuna spread:

In a food processor purée spread ingredients until blended well and season with salt and pepper. Toasts, tuna spread, and roasted peppers may be prepared up to this point 3 days ahead, toasts kept in an airtight container at room temperature and tuna spread and roasted peppers chilled, covered, in separate bowls. Bring tuna spread and roasted peppers to room temperature before serving.

Top toasts with tuna spread and roasted pepper strips and sprinkle with capers and pepper to taste.

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