

## **BRUSCHETTA**

In Italy, a bruschetta can be almost anything served on a piece of toasted garlic bread. The classic, however, is made with tomatoes, basil and onions, and is a welcome addition to any summer table.

16 slices of bread  
3-4 garlic cloves  
4-5 tomatoes  
1 small red onion  
1 bunch basil  
olive oil, the best you have  
salt and pepper

1. The key to good bruschetta is good bread. The best type of bread to use is a round Italian peasant loaf, like the bread Peck's carries from Arthur Avenue Bakery. If that is unavailable, use a loaf of traditional Italian bread. Slice the bread and toast on each side under the broiler.
2. When the bread is toasted, rub it on one side with a clove a fresh garlic that you have cut in half. As the clove disintegrates, use another.
3. Core the tomatoes and dice. Add to a bowl and sprinkle with salt.
4. Peel and chop the onion. Add to the tomatoes.
5. Mince the basil and add to the tomato onion mixture
6. Add olive oil to the vegetable mixture and toss. Mound several spoonfulls of the tomato mixture onto each pieces of garlic bread and serve.

*Serves four*