# Bruschetta on Sour Dough bread

## Ingredients

- 2 tbsps olive oil
- 4  Tomatoes, seeded and chopped
- 3 tbsps chopped fresh basil leaves
- 2 cloves garlic, peeled and chopped
- 8 oz package cream cheese, softened
- 1 lb loaf sourdough bread, thickly sliced
- 8 oz package shredded mozzarella cheese

## Summary

**Yield:** 8
**Source:** Granny cut out of a Magazine
**Prep Time:** 20 minutes
**Category:** Appetizers
**Cuisine:** Italian
**Tags:** Bruschetta, sour dough bread

## Instructions

Heat the olive oil in a medium saucepan over medium heat. Mix in tomatoes, fresh basil leaves and garlic. Cook and stir until heated and slightly tender, about 5 minutes.
In a small bowl, blend cream cheese with herb and garlic feta.
In a toaster or an oven heated to 350° lightly toast the sourdough bread slices.
Spread toasted bread slices with the cream cheese blend. Top with tomato mixture. Sprinkle with desired amount of mozzarella cheese. Assemble while the ingredients are still warm so the mozzarella will melt slightly.

## Notes

Katie and Haley said Granny had cut this out of a magazine and they loved it and fixed it often with her.