Bruschetta Appetizer

Description

Bruschetta is an easy appetizer to prepare, always a crowd pleaser.

Summary

Yield: 4
Source: from recipes.epicurean.com
Prep Time: 20 minutes
Category: Appetizers
Cuisine: Italian

Ingredients

- 1 1/2 lb ripe tomatoes
- 8 slice crusty italian bread, cut 1/2 inch thick
- 1 clove garlic, minced
- 1/2 tsp capers, rinsed
- 1/4 cup fresh basil
- 1/3 cup extra virgin olive oil
- 1 pinch salt and pepper to taste

Instructions

Bring medium sauce pan of water to a boil. Cut a cross at the root end of the tomatoes and drop them into boiling water. Cook until skin of tomatoes begins to split, about 1 to 2 minutes.

Transfer tomatoes to bowl of iced water. Peel and seed tomatoes, then roughly chop. Place in strainer over bowl for 20-30 min.

Brush bread lightly with olive oil and place over hot grill or under broiler until golden on each side.

Put tomatoes, garlic, capers, and basil in bowl. Season with salt and pepper to taste. Add oil and mix. Spoon tomato mixture over each bread slice.

Notes

For best results, use the freshest tomatoes and basil, and choose a premium olive oil.