



Windy's Bruschetta Recipe

Served During February's 2016 Sip and Stroll

Ingredients

- 1lb. Vine Ripened or Cherry Tomatoes (sweeter than large tomatoes), finely chopped and drained.
Note: You can also chop in a food processor, using the pulse button, pulse 3 to 4 times.
- 10 Kalamata Olives, minced.
- 2 Tbsp. Grated Red Onion, grating the onion allows the flavor to disperse evenly.
- 1 Clove finely minced fresh garlic (Do not use jarred garlic which is rehydrated garlic and has a very different flavor).
- 1 Tsp. Capers.
- ¼ Cup chopped fresh basil.
- 2 Tbsp. aged Traditional Balsamic Vinegar, (Fig or Pomegranate works well as a substitute).
- 2 Tbsp. Arbequina extra virgin olive oil, (Garlic, Basil, Tuscan infused oil works as well).
- 2 tsp. Good quality red wine vinegar.
- One French bread baguette sliced into ½ inch slices (about 20 to 30 rounds).
- ¼ cup of the same olive oil used in topping.
- Sea Salt, fine grind for dusting bread.

Preparation

Add strained tomatoes to mixing bowl. Next, add olives through basil to the tomatoes. Combine the vinegars and olive oil into a small whisking bowl and whisk until blended. Add dressing to the tomato mixture and toss to incorporate. Place topping in the refrigerator for 1 hour or overnight.

If serving next day remove from refrigerator 1 hr. before serving and allow to come to room temperature. Preheat oven to 400 degrees. Place bread rounds on baking or jelly roll pan, brush each slice with olive oil and a very light dusting of salt. Place in oven for 5 minutes then broil on high until bread is a light brown. Remove from oven and allow to cool for 5 minutes. Using a slotted spoon, drain off excess liquid and place topping on bread.

Eat and enjoy!