

# Bruschetta

**Description:** Tomato, pepper and onion bruschetta.

**Directions:**



1 Prepare the tomatoes first. Cut a small x at the bottom of each tomato and parboil for up to one minute in boiling water. Place in cold water. Using a sharp small knife, remove the skins of the tomatoes. Cut them in halves or quarters and remove the seeds and juice from their centers. Cut out and discard any hard stem or core area. Dice.

2 Preheat the oven to 450°F.



3 Put tomatoes, diced onion, garlic, 1 Tbsp extra virgin olive oil and vinegar in a bowl and mix. Add salt and pepper to taste.



4 Slice the baguette on a diagonal about ½ inch thick slices. Coat one side of each slice with olive oil and place on a cooking sheet, olive oil side down. Toast in the oven for 5-6 minutes.

5 Place some topping on each slice of bread and serve.

Photos by Andy Smith - [www.visualrealia.com](http://www.visualrealia.com)



**Ingredients:**

5-6 *Ripe Tomatoes*

½ to 1 *Bell Or Other Pepper*

3 *Cloves Garlic*, minced

1 small *Onion*, chopped

1 ½ Tbsp *Extra Virgin Olive Oil*

1 ½ tsp *Balsamic Vinegar*

*Salt And Freshly Ground Black Pepper To Taste*

*Toast Ingredients*

¼ cup *Olive Oil*

1 *Baguette French Bread Or Similar Italian Bread*