



Bruschetta

1 loaf sourdough baguette
2-3 heirloom tomatoes
1 bunch fresh basil
1 pint fresh mozzarella
1 teaspoon balsamic vinegar
1-2 cloves minced garlic
¼-1/2 cup extra virgin olive oil
salt and pepper to taste

Combine garlic and oil together, then stir with a basting brush.
Slice the baguette as desired, usually with a slight angle on the bias.
Other types of bread may be used. Sometimes an assortment of bread types lends a certain visual appeal to a party platter.
Baste the bread lightly, then toast on the grill.
The bread will burn very quickly, so tend it carefully.
Try to achieve good cross-hatch markings on the presentation side with a slightly singed, but not burnt appearance.
Top each slice with tomatoes, mozzarella, and chiffonade-chopped basil.
Finish dish by drizzling vinegar and additional oil, then add salt and pepper.
Garnish with sprigs of basil.
Serves 6-10.