Shopping List

Produce

6 large Roma tomatoes

OR

5-6 medium local tomatoes

1 bunch basil

1 head garlic

Bulk

balsamic vinegar

Extra virgin olive oil

Sea Salt

Black pepper

Grocery

Baguette (the Co-op has both regular and gluten-free baguettes)

Dairy

Parmesan Reggiano

Source: www.food.com

Check out our recipe blog at www.communityfoodcoop.wordpress.com You can sign up to receive recipes periodically via email or RSS feed.

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Tomato and Basil Bruschetta

Community FOOD CO-OP

Tomato and Basil Bruschetta

INGREDIENTS

6 large Roma tomatoes or 5-6 in-season toma-toes

2 large cloves of garlic, chopped

2 cloves of garlic, peeled

2-3 T extra virgin olive oil, + more for brushing bread

2 1/2 t balsamic vinegar

3 T freshly chopped basil, about 10-12 leaves

1/2 t sea salt

1/4 t fresh cracked pepper

Baguette, cut into 1/2"-1" slices

Grated Parmesan Reggiano

INSTRUCTIONS

1. Whisk the chopped garlic, vinegar, salt, pepper and basil in a large bowl.
2. Add the oil in a slow drizzle and whisk to combine.
3. Add the tomatoes and let them sit at room temperature for about 20 minutes.
4. Meanwhile, toast the bread: put sliced bread in a single layer on a baking sheet. Brush them lightly on one side with more olive oil. Put them under the broiler for about 5 minutes, but watch them closely to make sure that they don't burn!
5. Take the bread out of the oven and rub one side of each piece with a clove of garlic.
6. Top the bruschetta with the tomato basil mix-ture (drain any juice that has accumulated).
7. To serve warm, arrange in a single layer on a baking sheet, top with a little parmesan, and broil until the cheese melts. To serve room temperature, top with parmesan and serve!

The Co-op carries gluten-free baguettes in the freezer section.

www.communityfoodcoop.wordpress.com