

Bruschetta with Tomato and Basil

6 or 7 ripe tomatoes (about 1 1/2 lbs)
2 cloves garlic, minced
1 Tbsp extra virgin olive oil
1 teaspoon balsamic vinegar
6-8 fresh basil leaves, chopped.
Salt and freshly ground black pepper to taste
1 baguette French bread or similar Italian bread
1/4 cup olive oil

Parboil the tomatoes for one minute in boiling water that has just been removed from the burner. Drain. Using a sharp small knife, remove the skins of the tomatoes. (If the tomatoes are too hot, you can protect your finger tips by rubbing them with an ice cube between tomatoes.) Once the tomatoes are peeled, cut them in halves or quarters and remove the seeds and juice from their centers. Also cut out and discard the stem area.

Chop the tomatoes finely. Put tomatoes, garlic, 1 Tbsp extra virgin olive oil, vinegar in a bowl and mix. Add the chopped basil. Add salt and pepper to taste.

Serve on toasted baguette.

Serves 6-10 as an appetizer or 3-4 for main course.
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