## FRESH TOMATO BASIL BRUSCHETTA

## Bruschetta

- 6 Fresh roma tomatoes
- 1- 10 oz can Rotel diced tomatoes with green chilies, drained
- ½ cup chopped fresh basil
- 12 cloves chopped fresh garlic
- 1 tsp oregano
- 1 tsp parsley
- 1 Tbsp kosher salt
- 1 tsp black pepper
- 2 Tbsp olive oil
- 2 tsp balsamic vinegar

Assemble ingredients in medium bowl & mix thoroughly. Let sit while you slice and toast bread.

## **Baguette**

1 loaf crusty fresh baguette, lightly toasted Melted olive oil & butter with sprinkling of paprika & chopped parsley

Slice baguette in ¼" slices & place on cookie sheet.

Melt olive oil, butter and herbs. Brush each slice with butter/olive oil mixture and lightly toast in 300° F oven.

Place toasts in baskets or onto a serving tray along with ramekins filled with tomato basil mixture.

Guests place a spoonful of tomato mixture atop a slice of baguette. Enjoy!

Serving for 8