

Bruschetta w. Roasted Garlic



Ingredients:

EVO Oil
Minced fresh Garlic (+3 heads of Garlic for roasting)
7-8 Roma Tomatoes
 $\frac{3}{4}$ oz Balsamic Vinegar
Kosher Salt
Black Pepper
Basil Ribbons (Chiffonade)
French Bread
Finely shredded Parmesan Cheese

Instructions:

Preheat the oven to 350°.
Lightly grease a large baking sheet (or line with parchment paper).
Cut top off of head of garlic & pour a little olive oil into the head.
Place on sheet and bake until soft (about 10 min)

Tomato mixture:

Heat olive oil in a small skillet or saucepan over medium-low heat, add garlic and sauté until just starting to turn golden (don't brown it), about 1 min.
Pour into a large mixing bowl & let cool while you chop the tomatoes and basil.
Pour tomatoes into bowl with cooled oil mixture & add parmesan, basil, balsamic vinegar, salt and pepper.
Toss mixture well.
Serve right away over toasted bread* (spoon some of the juices along with it).
Garnish with more parmesan if desired.

To toast bread: position oven rack a few inches below broil and preheat broiler.
Align bread slices on an 18" by 13" baking sheet.
Broil first side until golden brown, about 1 minute (don't walk away and keep eye on them, they'll brown quickly), then flip slices to opposite side and broil opposite side until golden brown.
Spread roasted garlic on bread prior to adding topping