



brand

Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

NAME: Bruschetta

DIFFUCULTY: Easy

SERVES: 2-4 Adults

Ingredients:

- 2-3 cloves Garlic, crushed and diced fine
- 1 loaf Baguette, or other crusty type French Bread.

- 3-4 lb. Heirloom Tomatoes
- ¼ Cup Pine Nuts, roasted
- ¼ Cup Olive Oil, extra-extra virgin
- 1 bunch Basil, Genovese or Sweet Greek
- 1 Tablespoon Red Wine
- 1 teaspoon Balsamic Vinegar, or regular will do
- ¼ teaspoon Salt
- 4-5 cloves Garlic, crushed and diced fine

- ½ Cup Parmesan Cheese, coarse shredded

Preparation:

- Step #1)** Slice Baguette into ½" slices and brush with Oil Olive.
- Step #2)** Sauté Garlic until aromatic, and then grill bread until golden brown. Set aside.
- Step #3)** SAVE the burnt garlic from your pan. (trust me!)
- Step #4)** Dice Tomatoes into ½" pieces. Place in a large bowl along with the juices.
- Step #5)** Chop Basil coarsely and add to bowl.
- Step #6)** Add the rest of the ingredients, PLUS the burnt garlic and toss.
- Step #7)** Place a couple of the grilled Baguette slices on a plate.
- Step #8)** Scoop about ¾ Cup of the Tomato mixture on top.
- Step #9)** Sprinkle with some Parmesan Cheese and serve. Enjoy!

Serving:

Makes a great entrée or appetizer.

Modifications:

A nice variance from this recipe is to slice the tomatoes thin, and then layer: tomatoes, whole basil leaves, and *mozzarella di bufala campana* (or, Mozzarella made from Water Buffalo's milk) on the bread, then drizzle with the Olive Oil mixture. Very Nice!

Note: The proper way to pronounce Bruschetta is: brus.ket.ta