

Exquisite Bruschetta di Pomodori (Fresh Tomato Toasts)

- 1 tomatoes, chopped
- 6 fresh basil leaves, torn into small pieces
- ¼ cup extra-virgin olive oil
- 1 tsp. balsamic vinegar
- 8 slices bread, each about ½ thick
- 2 garlic cloves, minced
- Salt to taste

Preheat broiler

In a bowl, combine the tomatoes, basil, olive oil, vinegar, salt, garlic and toss well.

Place bread on a baking sheet and broil, turning once until lightly toasted on both sides, about 2 minutes total. Remove from the broiler. Arrange bread on a serving platter. Spoon on the tomato topping, dividing evenly. Serve immediately.

Serves 4.

Adapted from: Williams-Sonoma recipes on-line.