**DOUBLE TOMATO BRUSCHETTA**

**1 RECIPE PER 2-3 PEOPLE**

**RECIPE ADPATED FROM ALLRECIPES**

**INGREDIENTS**

C:\Documents and Settings\hp18203\Local Settings\Temporary Internet Files\Content.IE5\L7QL4FMB\MC900215145[1].wmf1½ Roma (plum) tomatoes, **diced**

15 mL sundried tomatoes (packed in oil), **minced**

1 clove of garlic, **minced**

15 mL extra virgin olive oil (EVOO)

7 mL balsamic vinegar

15 mL fresh basil, **finely chopped**

Pinch of salt and pepper

¼ French baguette

80 mL mozzarella cheese, **grated**

10-15 mL grated Parmesan cheese **(optional)**

**DIRECTIONS**

1. Adjust oven rack to top position. Preheat oven on broiler setting (“Broil” + ^).
2. Cut the baguette diagonally into ½-inch (1 –> 1½ cm) slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1-2 minutes, until slightly browned. Watch the bread **CONSTANTLY** – it will burn quickly! Remove from oven.
3. While bread is toasting, combine the diced Roma tomatoes, minced sundried tomatoes, garlic, EVOO, balsamic vinegar, fresh basil, salt and pepper in a medium bowl. Allow mixture to sit for 10 minutes.
4. Divide the tomato mixture evenly over the toasted baguette slices. Top the slices with Parmesan (if using) & mozzarella cheeses.
5. Broil for 5 minutes, or just until the cheese is melted.
6. Enjoy!!!

