

## Cathy's Bruschetta

1 baguette, cut at a sharp angle into 1/4" slices thick and about 4-5" long

1/4-1/2 cup Olive oil

Salt

2 cups Fresh tomatoes, the ripest you can find, diced

1 T Fresh garlic, minced

1 T Fresh basil, sliced into thin strips

1-2 T Balsamic vinegar

1/2 tsp Sugar, depending on how sweet your tomatoes are

4-5 grinds of fresh Black pepper

Lightly brush both sides of baguette slices with olive oil and sprinkle with salt. Place on cookie sheet and broil about 1-2 minutes on both sides till golden brown. Cool on rack.

Mix tomatoes, garlic and basil in bowl. Drizzle 1 T olive oil and 1 T vinegar over the tomatoes and toss. Add sugar, black pepper and a pinch of salt, and let sit 15 minutes. Taste mixture and adjust seasoning as desired.

Variations....add to the above mixture any of the following: chopped black olives, chopped marinated artichoke hearts, chopped red bell peppers, pickled peppers, chunks of fresh mozzarella or feta.