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# Bruschetta

## Ingredients

½ pint red cherry tomatoes, quartered - I use grape tomatoes  
1 small yellow pepper, chopped  
3 T virgin olive oil, divided  
1 T chopped fresh basil **or** 1 t dried  
½ t coarse black pepper  
3 cloves garlic  
1 loaf (12-ounces) Italian bread, cut diagonally into 1" slices  
2 T grated Parmesan cheese

## Procedure

In small bowl, combine tomatoes, yellow pepper, 1 tablespoon olive oil, 1 clove garlic, minced, basil and black pepper: toss to coat well and let stand at least 15 minutes or overnight. Meanwhile, heat grill to medium high or position broiler rack 4" - 6" from heat source and broiler. Place bread directly on grill or rack set in broiler pan. Cook, turning once, 2 minutes or until lightly toasted. (or simply use toaster). Cut remaining garlic cloves in half. Rub toasted bread with garlic and brush on remaining 2 tablespoons oil. Spoon tomato mixture on top of bread slices. Top with Parmesan cheese.

