

## **Bruschetta**

The Bearer Chef Original

**Servings:** 6-10 people as canapés

### **Ingredients:**

- 3 Tomatoes, chopped
- 3 Cloves Garlic, 1 whole and 2 minced
- 6 Basil Leaves, chopped
- 2 tbsp. Olive Oil
- Salt, to taste
- 1 French Baguette, sliced on the diagonal

### **Directions:**

1. With the oven on broil, toast the sliced baguette pieces till golden brown on both sides. Once cooled, cut the whole garlic clove in half and rub one side of each toasted slice.
2. In a medium bowl, mix the tomatoes, garlic, basil and olive oil.
3. Before serving, add salt to taste and top toasted baguette slices.

### **Note:**

Although the recipe is quite simple, it can still be simplified by using store bought toasted baguette slices or crackers, skipping the garlic rub, and serving the bruschetta separately – letting your guests top the baguette themselves to avoid soggy bread that occurs with premade bruschetta that sits for too long.