QUICK AND EASY BRUSCHETTA APPETIZERS

Affordable and versatile Bruschetta is a deliciously simple tomato and basil combo.

A classic Italian appetizer, Bruschetta originated in 15th century Italy. Olive growers would grill bread over an open fire to taste their freshly pressed oil. The simple slice of toasted bread later evolved to include cheeses, meats and olives.

Soft cheeses like goat cheese, ricotta or brie can create a unique flavour. This recipe uses Bleu cheese and slices of French bread but you can also use ciabatta bread instead. Bruschetta can be served warm or cold as part of an appetizer platter.

Bruschetta pairs well with pastas and salads, grilled chicken or fish. Leftovers can be refrigerated for 2-3 days in an air tight container.

PREP TIME: 15 min **COOK TIME:** 10 min **SERVINGS:** 4-6

INGREDIENTS:

- 4 cups of chopped tomatoes
- 2 tbsps chopped basil
- ¼ cup chopped red onion
- 6 tbsps extra virgin olive oil
- 1 French bread
- ½ cup mayonnaise
- ½ cup crumbled Bleu Cheese
- ¾ tsp dry mustard
- ½ tsp salt
- ½ tsp coarsely ground black pepper
- 1 tbsp white wine vinegar

DIRECTION:

Pre heat oven to 400 degrees Fahrenheit.

Slice French bread into 1/2 inch thick slices and then cut into half. Lightly brush slices with olive oil on both sides, place on a baking sheet and bake in oven for 10 minutes or until lightly brown.

Prepare tomato mixture by mixing together tomatoes, red onion, basil, salt, pepper, 2 tbsps of olive oil and the white wine vinegar.

In a separate bowl gently mix together mayonnaise, mustard and crumbled Bleu cheese.

Spread the cheese mixture on the toasts then top with the tomato mixture. Garnish with fresh basil leaves and serve.

Bon apetit…

QUICK AND EASY BRUSCHETTA APPETIZERS - JEN'S COOKING TIPS

Bruschetta is a classic Italian appetizer and is best made with ripe but firm tomatoes and fresh basil leaves.

I have used white wine vinegar in this recipe but you could also use balsamic vinegar if you prefer.

You can substitute the Bleu Cheese with Goat cheese, Ricotta or Brie to create a delicious flavour.

You can substitute the French bread with Ciabatta or a baguette.

Leftovers can be refrigerated for up to 3 days but freezing is not recommended.

YOU WILL NEED

French Bread

Fresh tomatoes

Fresh Basil

Red onion

Olive Oil

White wine vinegar

Mustard

Bleu Cheese

Mayonnaise