

# Bruschetta

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Added by [Ree](#) on January 9, 2012 in [Appetizers](#), [Vegetable](#)

<b>Prep Time</b> 20 Minutes	<b>Servings</b> 12	<b>Difficulty</b> Easy
<b>Cook Time</b> 10 Minutes		



## Ingredients

- 2 Tablespoons Olive Oil
- 5 cloves Garlic, Finely Minced
- 1 pint Red Grape Tomatoes, Halved Lengthwise
- 1 pint Yellow Grape Tomatoes, Halved Lengthwise
- 1 Tablespoon Balsamic Vinegar
- 16 whole Basil Leaves (chiffonade)
- Salt And Pepper To Taste (don't Oversalt!)
- 1 whole Baguette
- 8 Tablespoons Butter

## Preparation Instructions

In a small skillet, heat olive oil over medium-high heat. Add garlic and stir, lightly frying for about a minute, removing before the garlic gets too brown (it can be golden.) Pour into a mixing bowl and allow to cool slightly.

Add tomatoes, balsamic, basil, and salt and pepper to the bowl. Toss to combine, then taste and add more basil if needed, and more salt if needed (don't oversalt, though!) Cover and refrigerate for an hour or two if you have the time.

Cut the baguette into diagonal slices to allow for the most surface area possible. Melt half the butter in a large skillet and grill half the bread on both sides, making sure they're nice and buttery. Cook till golden brown on both sides. Repeat with the other half of the butter and the other half of the bread.

To serve, give the tomato mixture a final stir, the spoon generously over the slices of bread. Serve on a big platter as a first course or appetizer.