**Bruschetta with Tomato and Basil Recipe**

* Prep time: 15 minutes
* Cook time: 20 minutes

**Ingredients**

* 2 ripe tomatoes , cut in **medium dice** ( ¼” by ¼” by ¼”)
* 2 cloves garlic, **brunoise cut** ( 1/8” by 1/8” by 1/8” )
* 1 Tbsp extra virgin olive oil
* 1 teaspoon balsamic vinegar
* 6-8 fresh basil leaves, **chiffonade cut**
* 1 teaspoon kosher salt, more or less to taste
* 1/2 teaspoon freshly ground black pepper, more or less to taste
* 1 baguette French bread or similar Italian bread
* 1/4 cup (60 ml) olive oil

*\*****Chiffonade cut****: To thinly slice basil leaves, stack the leaves on top of each other and roll up like a cigar. Then make thin slices from one end of the basil cigar to the other.*

Preheat the oven to 450°F (230°C) with a rack in the top slot of the oven.

Cut the tomatoes in a **medium dice** and place them in a medium bowl. Mix in the **brunioise cut** garlic, 1 Tbsp extra virgin olive oil, and the balsamic vinegar. Stir in **the chiffonade sliced** basil and add salt and freshly ground black pepper, adding more to taste. Note, tomatoes love salt; you may need to add more than you expect.

Use a bread knife to slice the baguette on the diagonal making quarter-inch thick slices. Brush one side of each slice with olive oil (a pastry brush helps here) and place olive oil-side down on a baking sheet or roasting pan. The baguette slices will toast best in the top rack of your oven, so you may need to work in batches to toast them all. When the oven has reached 450°F (230°C) place the slices in the oven on the top rack and toast for *5* to 6 minutes until lightly browned around the edges.

Arrange the toasted bread on a platter, olive oil side facing up (the olive oil will help create a temporary barrier keeping the bread from getting soggy from the chopped tomatoes). Either serve the toasts plain with a bowl of the tomato bruschetta mixture on the side for people to top their own, or use a spoon to gently top each toasted bread slice with some of the tomato mixture. If you top each slice individually, do it right before serving.