



GRILLED BRUSCHETTA

EQUIPMENT: GRILL
SERVING SPOON
LARGE MIXING BOWL
KNIFE & CUTTING BOARD

INGREDIENTS:

1 BAGUETTE SLICED 1/2IN.	1/2 SM. ONION MINCED
4-6 ROMA TOMATOES DICED	2 CLOVES GARLIC MINCED
6 OZ. HHF ROASTED TOMATO PESTO	2 OZ. EXTRA VIRGIN O. OIL
	1 OZ. BALSAMIC VINEGAR
	FRESH TORN BASIL
	SALT AND PEPPER

METHOD: FIRST

MIX ALL OF THE INGREDIENTS EXCEPT THE BREAD AND ROASTED TOMATO PESTO IN A BOWL. SEASON TO TASTE AND ALLOW TO SIT AND MARINATE.

SECOND

PRE-HEAT THE GRILL. PLACE YOUR SLICED BAGUETTE PIECES ON THE GRILL ON HIGH HEAT. THE BREAD SHOULD BE GOLDEN BROWN WITH JUST A BIT OF BLACK ON THE EDGES. TAKE OFF THE GRILL AND WHILE STILL HOT, SPREAD THE ROASTED TOMATO PESTO ON THE BREAD SO THAT THE CHEESE IN THE PESTO CAN MELT.

THIRD

WITH A SERVING SPOON, DIVIDE THE BOWL OF TOMATOES AMONG THE GRILLED PIECES OF BREAD.

FOURTH

YOU CAN SERVE THESE JUST THE WAY THEY ARE, OR YOU CAN TOP WITH : PROSCIUTO, AVOCADOS, CHEESE, SHRIMP ETC. WHAT EVER YOU DO; ENJOY!