

Bruschetta with Tomatoes, Cucumbers, and Basil

Bruschetta is a delicious Italian garlic bread that is served with various toppings as an appetizer. Source: Martha Stewart Living, June/July 1992

Makes 15 to 20

INGREDIENTS

3 large, ripe tomatoes, seeded and chopped

1/2 large red onion, cut into 1/4-inch dice

1 cucumber, peeled, seeded, and cut into 1/4-inch dice

1 cup fresh basil leaves, shredded

Salt and freshly ground pepper

1/4 cup extra-virgin olive oil, plus more for brushing

Great Value Extra Virgin Olive Oil

1 tablespoon balsamic vinegar

1 loaf round Italian peasant bread

2-3 peeled garlic cloves, for rubbing

DIRECTIONS

1. In a large bowl, combine tomatoes, onion, cucumber, and basil. Season lightly with salt and pepper. Add olive oil and vinegar, and toss well to combine. Let stand at room temperature for at least an hour.

2. Cut bread into 1/2-inch-thick slices, then cut slices in half diagonally. Brush both sides of each slice lightly with additional oil; grill or broil on both sides until toasted.

3. Rub hot bread lightly with garlic cloves on one side only. Sprinkle with salt and pepper and top with vegetable mixture. Let stand a few minutes to allow juices to soak into bread; serve.

Sylvia Alexander – Bruschetta Theme, September 2019