

Bruschetta with Tomato and Herbs

Pair with Danzante Chianti

Serves: 6 as an appetizer

Ingredients:

- 1/2 loaf baguette style crusty bread, diagonally cut 1" thick
- 2 - 3 lbs. of the freshest tomatoes available (about 3-4 medium size), chopped
- 3 tbsp minced fresh basil
- 1/2 tsp fresh thyme
- 1/4 cup plus 1 tsp extra virgin olive oil
- 1/4 tsp sea salt
- 1/4 tsp fresh ground pepper
- 1 clove garlic, peeled and cut in half through width of clove

Directions:

Combine tomatoes, herbs, 1 tsp olive oil, salt and pepper in a bowl and let rest at room temperature (can be done ahead of time). When ready to serve, brush both sides of each slice of bread with olive oil. Toast bread in broiler, about 1 minute. Remove bread from broiler and rub the top side of each slice with clove of garlic. Use a slotted spoon to top each toast with tomato herb mixture