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RACKS Recipes: Appetizers

Brushcetta

15 or more slices crusty Italian bread, halved crosswise
2 lg. garlic clove, crushed and minced
6 tbsp. extra virgin olive oil
8 lg. firm ripe tomatoes, peeled, seeded and chopped
Salt and pepper
1/4 c. minced fresh basil leaves
1/4 c. minced fresh parsley
1/4 lemon squeezed or 2 tsp lemon juice
1/4 tsp ground sage
Parmesan Cheese

Preheat the broiler. Arrange the slices of bread on a baking sheet and broil 5 inches from the heat until lightly browned. Turn and brown the other side. In a small bowl, combine the garlic, and 5 tablespoon of the olive oil, and brush the mixture on one side of the bread slices. In a bowl add 1 tablespoon of oil, the tomatoes, salt, pepper, basil, parsley, sage and lemon juice. Top the toasted slices with the tomato mixture and sprinkle with parmesan cheese or leave mixture in serving bowl surrounded by toasted garlic bread. Serves 6-10.