

# Bruschetta Salvatore

"From the Buca cookbook; entirely fabulous! I add 1/2 of browned Italian sausage to the toppings. YUM!"

## Ingredients

6 slices Italian bread, 1/2 inch thick  
Salt  
6 slices fresh eggplants, 1/4 inch-thick pieces sliced lengthwise  
3/4 cup olive oil  
3 medium fresh tomatoes, diced  
1/2 medium red onion, chopped  
2 tablespoons chopped fresh basil  
1 tablespoon minced garlic  
6 ounces soft fresh goat cheese  
4 ounces fresh mozzarella cheese, diced into 1/4-inch cubes  
1/2 lb Italian sausage (sweet or hot) (optional)

## Method

Preheat oven to 350 degrees.

Bake bread until light brown; set aside. (You can also toast bread instead).

Salt the eggplant slices on both sides and let stand for about 30 minutes, then pat eggplant dry.

Put 1/4 cup of olive oil in a saute pan and over medium heat fry the eggplant on both sides until it is light brown. Set aside.

In a bowl, mix the tomatoes, 1/2 cup olive oil, onion, basil, garlic, salt & pepper, creating a bruschetta mix.

Place the bread on a small sheet pan. Spread the goat cheese evenly on the toasted bread.

Place the eggplant on top of the goat cheese.

Top with the bruschetta mix.

Sprinkle the fresh mozzarella cheese (and sausage if using) over the top.

Put bruschetta under the broiler for 2-3 minutes, until the mozzarella cheese is light golden brown.

Serve immediately.

