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**Sweet Summer Bruschetta**

*Inspired by Home is Where the Boat is*

**Ingredients**

**For the fruit mixture**

-3 medium nectarines and/or peaches chopped into small pieces

-1/2 cup of cherry or grape tomatoes quartered

-1 tablespoon of finely diced red onion

-3 tablespoons olive oil

-1 and 1/5 tablespoons balsamic vinegar

-a dash of salt and pepper

-1/2 tablespoon honey

-1 1/2 tablespoons finely shredded fresh basil (optional)

**For the toasted bread**

-1 baguette or a loaf of French bread cut into 1 inch thick rounds

-2 tablespoons of olive oil

-2-3 garlic cloves finely minced

**Additional ingredients**

-fresh basil strips to garnish (optional)

-Spreadable cheese

\*Ingredients supplied by our fresh produce vendors

\*Ingredients supplied by our specialty food vendors

**Directions**

**Toasting the bread**

Preheat the oven to 350 °F. In wide shallow bowl combine minced garlic cloves with the **2 tablespoons** of olive oil. Stir to mix. Add the baguette rounds and thoroughly coat them with the oil-garlic mixture. Lay the coated rounds out on a cookie sheet and toast for 3-5 minutes depending on the texture desired. Leave the rounds to cool.

**For the fruit mixture**

Combine all the ingredients for the mixture **except the peaches/nectarines and tomatoes.** Whisk to mix well. Set aside some of the mixture in a separate bowl. Add the peaches/nectarines and tomatoes to the rest of the mixture. Mix gently and set aside to let the flavors combine.

**For assembly**

Drizzle the reserved non-fruit mixture over each toasted baguette round. Next, slather each round with spreadable cheese. Add a spoonful of the fruit topping on top of the cheese and garnish with additional fresh basil if desired.