



## Easy (and good) Bruschetta

Not a huge tomato fan? Neither am I, I don't even put them on burgers. This is a tomato dish that I can eat every day, and twice on Sunday. The trick is to bring enough other flavors to the party that the tomatoes don't have to carry the whole tune on their own. Try it, you won't regret it.

### Ingredients

- 5-6 (or more) **FIRM** Roma tomatoes
- 1 tsp kosher salt
- 1 T oregano leaves chopped fine
- 1 T basil leaves chopped fine
- 1 T sage leaved chopped fine
- 1 ½ tsp rosemary leaves chopped fine
- 1 tsp thyme leaves
- 3-4 T extra virgin olive oil
- 1 loaf French bread
- 2 T butter
- ½ cup shredded parmesan cheese

**Tomato mixture:** Dice tomatoes into ¼ inch cubes. Finely chop the herbs. Combine the tomatoes, herbs, salt, and olive oil in a box. Toss such that the tomatoes are covered with oil. Refrigerate while working on the bread

**Prep the bread:** Slice the bread on a diagonal. Melt the butter in a microwave. Place the bread on a baking sheet (foil covered will make clean up easier). Brush the bread with the melted butter. Sprinkle the bread with the parmesan cheese.

**Finish the bread:** Place the bread under a broiler for 3-4 minutes. Essentially just long enough to melt, and partially color the cheese. Don't walk away for this part. It goes fast.

**Serving:** Place the tomato mixture with a serving spoon somewhere near the warm bread. Maybe have some small plates so people can get more than a couple feet from the service. Top the bread with a couple of tablespoons of the tomato mixture. It won't last long if served alone. Also works great as an appetizer or side dish with a meal.

Fast, easy and delicious. Mozzarella is a nice alternative to the Parmesan. Make sure to lightly salt the bread after applying the butter if you go with Mozzarella.