

What's for Dinner Canton.com

Farmer's Market Bruschetta
by Chef Ramon Herrera C.C.E.

Serving Size : 8

Amount	Measure	Ingredient	Preparation Method
12	slices	French bread	
4	cloves	garlic	crushed and minced
4	tablespoons	extra virgin olive oil	
2		large firm ripe tomatoes	peeled, seeded, and diced
		salt and pepper	to taste
4	tablespoons	fresh basil leaves	minced
4	teaspoons	balsamic vinegar	to taste
1	medium	red onion	diced small
6	tablespoons	spiced pickles	peeled diced small
1	pinch	sugar	
3	teaspoons	parsley	minced
1	tablespoon	capers (small)	
1/2	cup	crumbled feta cheese	
2	tablespoons	fresh mint	minced
1/2	cup	Greek olives	coarsely chopped

Arrange the slices of bread in the pan, so all pieces of bread are flat. Saute' until lightly brown and turn and brown the other side. If you choose, the bread can also be grilled.

In a small bowl, combine garlic and 3 tablespoons of the olive oil, and brush the mixture on one side of the bread slices.

In a separate bowl fold together tomatoes, parsley, red onions, spicy pickles, sugar, mint, vinegar, capers, Greek olives, feta cheese, salt and pepper and toss until combined.

Fold in the vinegar.

Top the brown slices of bread with the tomato mixture and garnish with parmesan cheese.