

BASIC CROSTINI

Ingredients

- 1 baguette (1 pound) French bread
or 4 grinder (submarine) rolls
- 1/2 cup olive oil

Directions

1. Preheat the oven to 350 degrees. Thinly slice the bread with a serrated knife into 1/4-inch-thick slices.
2. Place the oil in a small bowl. Using a pastry brush, very lightly coat both sides of the bread slices with the oil. Place in 1 layer on the baking sheet. You'll have to do this in 2 batches or use 2 sheets.
3. Bake 5 minutes, turn the toasts over, and bake 5-7 minutes more, or until golden all over.
4. Let cool completely before storing in plastic bags.

Tip: These toasts store very well in the refrigerator (up to 2 weeks) or in the freezer (up to 1 month).

Choose a rather light and airy French bread or some grinder (submarine) rolls for the most tender toasts; a firm sourdough bread will create rock-hard crostini.

Moderate oven heat and slow cooking work better than broiling, which will brown the toasts before they have a chance to dry out thoroughly.

Makes about 40 toasts

Source: *Vegetarian Classics* (Lemlin)