

ITALIAN-STYLE BRUSCHETTA

Ingredients

- 3 lbs plum tomatoes, seeded and diced
- 12 Tbsp extra-virgin olive oil, divided
- ½ cup chopped fresh basil
- 4 Tbsp red onion, finely chopped
- 4 large cloves garlic, minced
- 4 tsp red wine vinegar
- Freshly ground pepper, to taste
- 2 French baguettes, cut into ½-inch slices
- 2 Tbsp high-quality balsamic vinegar, or to taste

Directions

1. Combine tomatoes, 6 Tbsp olive oil, basil, red onion, garlic, red wine vinegar, and pepper into the bowl. Let stand at room temperature for 15 minutes, then marinate in the refrigerator for 45 minutes.
2. Set oven rack about 6 inches from heat source and preheat the oven's broiler.
3. Brush one side of the baguette slices with remaining olive oil; place oiled side up, onto a baking sheet. Repeat for the second baguette.
4. Broil until golden brown, about 2 minutes.
5. Spoon tomato mixture on toasted baguette slices; drizzle with balsamic vinegar.