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Garden Tomato and Fresh Herbs Bruschetta

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Introduction:

Crusty toasted slices of artisan bread, piled high with fresh tomatoes, herbs, red onions and drizzled with extra virgin olive oil and a splash of lemon juice. Top them with fresh basil and cracked black pepper. Perfect as an appetizer or first course. Serve with red or white wine.

Preparation:

Squeeze seeds from tomatoes and chop coarsely. Add herbs, onions, olive oil, salt and pepper and a light squeeze of lemon juice. Toss ingredients very lightly so as not to bruise. Over stirring will cause the juice to run from the tomatoes making mixture too juicy. Add more olive oil if needed. Prepare just before serving. Chill. Toast bread slices in toaster to a light golden brown. Mound tomato mixture on toasted slices. The juices will soak into the bread. Top with a basil leaf and a twist of cracked pepper. Drizzle top with more olive oil. Serve immediately. Great for appetizer or first course.

Image (optional):

Crops:

[tomato](#) [1]

Recipe Type:

[appetizers](#) [2]

Ingredients:

8 1/2inch thick slices of Artisan bread 4 medium vine ripened tomatoes (any kind will do) 1/4 cup chopped fresh herbs (Basil, Thyme, Cilantro, Parsley etc.) 3 TBSfinely chopped red onion 2 to 3 TBS extra virgin olive oil a light squeeze of lemon juice extra olive oil to drizzle over finished bruchetta salt and freshly cracked ground pepper

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