

Bruschetta

Grilled bread with tomatoes, onion, garlic and olive oil



- 1/2 small red onion (finely chopped)
- 8 medium tomatoes (coarsely chopped & drained)
- 2 - 3 garlic cloves (crushed)
- 6 - 8 leaves of fresh basil (finely chopped)
- 30ml balsamic vinegar
- 60 - 80ml extra virgin olive oil
- 1 small baguette

- In a large bowl mix the onions, tomatoes, garlic and basil.
- Add the balsamic vinegar and extra virgin olive oil.
- Add salt and pepper to taste. Mix again.
- Cover and chill for at least an hour.
- Slice the baguette loaf diagonally into 12 thick slices and lightly toast or grill on both sides.
- Serve the tomato mixture on the warm slices of bread.

