

Tomato and Mint Bruschetta

Source: Food and Wine Magazine June '94 p.68

Ingredients

- 1 lb. Medium Tomatoes, Seeded And Finely Chopped
- ¼ cup Olive Oil, Plus More For Brushing
- ¼ cup Minced Fresh Basil Leaves, Tightly Packed
- 1½ Fresh Mint Leaves, Minced
- 2 Garlic Cloves, 1 Minced and 1 Halved
- Salt And Pepper
- 12½ slices Crusty Italian Bread

Method

1. In a medium bowl, toss the tomatoes with ¼ cup olive oil, the basil, mint and minced garlic. Season with salt and pepper and let stand for 3 hours.
2. Light a grill (I put under broiler). Toast the bread on both sides. Rub the toasts with the halved garlic clove and brush lightly with olive oil.
3. Place a heaping tablespoon of the tomato mixture on each toast and serve immediately.

Notes

This is extra yummy and would be great with soups and salads.

I think any crusty bread like French, sourdough, or baguette would be great with this. Relatively small circles are easier to manage than loaf slices.