



Tomato Bruschetta

Ingredients

2 tablespoons olive oil	4 thick slices country bread
1 ½ pounds plum tomatoes, cored and halved	¼ cup grated parmesan cheese
1 garlic clove, minced	¼ cup fresh basil leaves, cut into thin strips
1 tablespoon red wine vinegar	Salt and Pepper
½ teaspoon red pepper flakes	

Directions

Heat pan* to medium-high. In a large bowl, toss tomatoes with 1 tablespoon oil; season generously with salt and pepper. Place tomatoes in pan, cut sides down first. Cover until soft and charred, 5 to 10 minutes per side. With a spatula, return tomatoes to bowl. When cool enough to handle, use a sharp knife to cut the tomatoes into smaller pieces. To tomatoes, add garlic, vinegar, and red-pepper flakes; season with salt and pepper to taste.

Reduce heat to medium. Brush bread with remaining oil; pan sear* on both sides until beginning to char, about 2 minutes per side. Cut bread slices in half; divide tomato mixture evenly over each. Top with basil, parmesan cheese and serve.

*May substitute a grill in place of the pan, if available.