BRUSCHETTA – serves 6-8

Great for parties, special events or just a quick way to make an Italian specialty. Be creative; try using salami, sausage, pepperoni or other cheeses that you like as toppings

1 pound of ripe plum tomatoes, cored and chopped

1 cup finely chopped fennel from the bulb

1/4 cup chopped fresh sweet basil leaves

1/4 cup chopped Italian parsley

1/8 cup chopped oregano leaves

1/4 cup of minced garlic

Extra Virgin Olive Oil

Bread—Italian or bruschetta bread

Mozzarella Cheese

Directions:

- Mix chopped tomatoes, fennel, sweet basil, parsley, oregano and garlic in a bowl.
- Preheat oven—broil
- Slice the bread at an angle about a half inch thick
- Place sliced bread on a large cookie sheet
- Brush each piece of bread lightly with olive oil using a pastry brush
- Brown the bread in the oven (lightly browned)- WATCH CLOSELY!
- Remove and:
  - Spoon on mixer of herbs on each slice of bread
  - Top with slice of mozzarella cheese
- Place in oven until the cheese begins to melt, or for about 5 minutes.