

# Bruschetta with Tomato and Basil Recipe

- Prep time: 15 minutes
- Cook time: 20 minutes
- Yield: Makes 24 small slices, serves 6-10 as an appetizer

*We suggest using plum tomatoes for bruschetta because they have thicker flesh with fewer seeds and less juice than regular tomatoes, but feel free to use any tomato for this recipe. If you use cherry tomatoes, just quarter them, don't bother blanching or peeling them.*

## INGREDIENTS

- 6 or 7 ripe plum tomatoes (about 1 1/2 lbs)
- 2 cloves garlic, minced (about 2 teaspoons)
- 1 Tbsp extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 6-8 fresh basil leaves, thinly sliced\* or chopped
- 1 teaspoon kosher salt, more or less to taste
- 1/2 teaspoon freshly ground black pepper, more or less to taste
- 1 baguette French bread or similar Italian bread
- 1/4 cup (60 ml) olive oil

*\*To thinly slice basil leaves, stack the leaves on top of each other and roll up like a cigar. Then make thin slices from one end of the basil cigar to the other.*

## METHOD

**1 Blanch and peel the tomatoes:** Bring 2 quarts of water to a boil. As the water is heating make shallow cuts in a cross pattern at the tip ends of the tomatoes (this will make the tomatoes easier to peel).

Once the water is boiling, remove the pot from the heat. Put the tomatoes in the hot water and blanch for 1 minute.

Remove with a slotted spoon and let sit until cool enough to handle. Then gently peel off the tomato skins. Cut out the stem base with a paring knife.

Cut the tomatoes into halves or quarters and squeeze out most of the juices and seeds.

**2 Preheat oven** to 450°F (230°C) with a rack in the top slot of the oven.

**3 Chop tomatoes, toss them with garlic, olive oil, vinegar, basil, salt and pepper:** Finely chop the tomatoes and place them in a medium bowl. Mix in the minced garlic, 1 Tbsp extra virgin olive oil, and the balsamic vinegar.

Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste. *Note, tomatoes love salt; you may need to add more than you expect.*

**4 Toast the baguette slices:** Use a bread knife to slice the baguette on the diagonal making half-inch thick slices. Brush one side of each slice with olive oil (a pastry brush helps here) and place olive oil-side down on a baking sheet or roasting pan.

The baguette slices will toast best in the top rack of your oven, so you may need to work in batches to toast them all.

When the oven has reached 450°F (230°C) place the slices in the oven on the top rack and toast for 5 to 6 minutes until lightly browned around the edges.

*If you want you can toast the bread slices without coating them first in olive oil. Toast them until lightly browned on both sides. Then cut a clove of garlic in half and rub over one side of the toast. Then brush with olive oil. (See [Easiest Ever Garlic Bread](#).)*

**5 Serve toasted bread with tomato mixture:** Arrange the toasted bread on a platter, olive oil side facing up (the olive oil will help create a temporary barrier keeping the bread from getting soggy from the chopped tomatoes).

Either serve the toasts plain with a bowl of the tomato bruschetta mixture on the side for people to top their own, or use a spoon to gently top each toasted bread slice with some of the tomato mixture. If you top each slice individually, do it right before serving.

## Overnight Pizza Dough Recipe



The [Quick Pizza Dough recipe](#), which we've been using for the past few years, has been amazing for fluffy pizza crust. However, while being on our trip to Italy, we've discovered a whole new variety of pizzas, and our favorite ones, were with thin crust.

Thin pizza crust requires a specialty dough that has rested in a refrigerator for some time. That's where Overnight Pizza Dough recipe comes in. It stays overnight, making it soft and easy to handle. It also

makes it a great candidate for other recipes, including garlic bread, garlic knots, and more.

4 1/2 cups Flour  
1/2 tablespoons Salt  
1 teaspoon Yeast  
1 3/4 cups Very cold Water  
1/4 cups Olive oil  
Whole Wheat Flour; for dusting

## Instructions

Combine flour together with salt and yeast.

In small parts, add water to the flour mixture, stirring each time with a wooden spoon.

Add in olive oil to the mixture, stir to combine.

Dust working surface with whole wheat flour. Knead the dough by hand or your kitchen aid, until the dough is elastic.

Place the dough in a bowl, seal with a plastic wrap. Leave the dough overnight in a refrigerator. Use up the dough within the next three days.

# QUICK & EASY TOMATO SAUCE

This all-purpose tomato sauce is excellent on any shape pasta, polenta, rice or barley. It can even go on burger instead of ketchup!

## KITCHEN GEAR:

Measuring cup  
Large skillet  
Measuring spoons  
Large sharp knife

## INGREDIENTS

1 teaspoon olive oil  
1 clove garlic, minced  
1 1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1 28- ounce can diced tomatoes, including the liquid  
2 tablespoons water  
2 tablespoons chopped fresh basil leaves, rinsed with cold water

## INSTRUCTIONS

1. Put the skillet on the stove, add the oil and garlic and turn the heat to low. Cook until the garlic is just golden, 1-2 minutes.
2. Add the basil and oregano, stir well, and cook 30 seconds.
3. Add the tomatoes and water and cook until the ingredients come together, 15-20 minutes.

4. Serve right away or cover and refrigerate up to 3 days.

## NOTES

### Try This!

Substitute canned tomatoes with 3 1/2 cups of chopped (or diced) fresh tomatoes. Follow directions as above and cook until thickened, about 15-20 minutes.

### Did you know?

Tomatoes contain tons of vitamins, but are especially rich in lycopene (LIE-ko-peen), which is good for your heart and may have cancer-protecting powers.

## ICE CREAM IN A BAG

- ½cup [half-and-half](#)
- 1tablespoon [sugar](#)
- ¼teaspoon [vanilla](#)
- 1sandwich ziploc bag
- 1gallon ziploc bag
- 3cups crushed ice
  
- ⅓cup [rock salt](#)

### Directions

1. Put first 3 ingredients in the smaller Ziplock bag and seal bag (Make sure it is tightly closed!). Put ice and rock salt in the larger bag and then add the filled small bag. Seal the large bag.
  2. Squeeze bag until ice cream is thickened, about 10-15 minutes.
  3. Remove small bag, unseal, and eat with spoon.
  4. No need to even dirty a bowl!
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