

Ultimate Bruschetta

4-5 Servings

Ingredients

1 Lightly Stale Loaf French Bread
1 Pint Cherry Tomatoes Halved
½ cup Kalamata Olives, pitted and halved
1/3 Cup Julienned Sun Dried Tomatoes
1 Package Fresh Basil
¼ Red Onion Julienned
¼ - 1/3 cup each Crumbled Feta, Julienned Asiago Cheeses
½ Cup Basic House Dressing (1 part mustard, 2 parts honey; 3 parts white wine vinegar, 9 parts Extra Virgin Olive Oil, salt and pepper)
Salt and Pepper
3-4 Roasted Garlic Cloves
Olive Oil

Method

Chiffonade Fresh Basil and combine with Cherry Tomatoes, Sun Dried Tomatoes, Red Onion, and Cheeses. Set aside to come to room temperature

Make paste of Garlic Cloves and set aside. Slice French Bread into at least one inch slices, Drizzle with olive oil and toast at 450 degrees for five to six minutes – just until brown and crispy. Remove from oven, and spread with garlic glove paste, being careful not to over do it.

Combine Dressing with Basil and Cherry mixture and mound in center of serving platter. Sprinkle with salt and pepper. Arrange French Bread around outside.

Serve with Pinot Grigio, or Chianti

The Wine Cellar, San Marcos

Brian Montgomery, Chef and Owner

www.winecellartexas.com