

## Bruschetta Salvatore

Makes 12 bruschetta. Cut in half and plate for serving.

12 slices Italian bread. ½" thick  
Salt for flavor  
12 slices fresh eggplant. ¼" thick sliced lengthwise (Use mandoline slicer)  
1½ cup olive oil  
6 medium sizes tomatoes, diced  
1 medium red onion  
4 tbsp chopped basil  
2 tbsp chopped garlic  
Black pepper to taste  
12 oz. soft goat cheese (bring to room temperature to facilitate spreading)  
8 oz. fresh mozzarella; dice into ¼" cubes

Preheat oven to 350 and bake bread until brown. It is faster if you use a toaster!

Salt the eggplant slices on both sides and let stand for about 30 minutes and then pat dry. Put ¼ cup olive oil in a pan and over medium heat fry the slices on both sides until a light brown. Repeat for remaining slices. Set aside.

In a bowl, mix the tomatoes, 1 dup of oil, onion, basil, garlic, salt and pepper to create the bruschetta mix.

Place the bread on a cooking sheet.

Spread the goat cheese evenly over the toast.

Place eggplant on top of the goat cheese.

Top with bruschetta mix.

Sprinkle mozzarella over top of mix.

Put under broiler for 2-3 minutes until cheese is a golden brown.

Cut slices in half, put on serving plate, serve immediately.