

Fresh Tomato Basil Bruschetta

Ingredients:

- 6 Roma Tomatoes, diced
- 1 (10 oz) can Rotel diced tomatoes with green chilies, drained
- ½ cup chopped fresh Basil
- 12 cloves chopped fresh Garlic
- 1 tsp dried Oregano
- 1 tsp Parsley, finely chopped
- 1 tbsp Kosher Salt
- 1 tsp black Pepper
- 2 tbsp Olive Oil
- 2 tbsp soft (almost melted) Butter
- 2 tsp Balsamic Vinegar
- 1 loaf crusty fresh Baguette, lightly toasted

Directions:

- Mix the fresh and canned tomatoes thoroughly.
- Mix the next 9 ingredients together.
- Slice baguette in ¼" slices & place on cookie sheet.
- Brush each slice with the melted butter/olive oil/herb mixture and lightly toast in 300° oven.
- Place toasts in baskets or onto a serving tray along with ramekins filled with tomato basil mixture.
- Place a spoonful of tomato mixture atop a slice of baguette.
- Enjoy!