

## Fresh Baked Serrano & Cheese Bread Bruschetta



### Ingredients:

- 2 lbs plum Tomatoes (about 4 to 5 large), or another variety of ripe tomatoes
- 1 tsp Salt
- 5 tbsp EVO oil
- 2 large Garlic cloves, minced
- 8 large Basil leaves
- Grilled or toasted crusty bread, for serving

### Directions:

- Core and chop the tomatoes, then transfer to a colander over a bowl or in the sink.
- Add the salt and gently stir.
- Let drain
- Meanwhile, make the garlic oil: In a small saucepan, warm the olive oil and garlic over low heat until the garlic is softened and fragrant, about 5 minutes, making sure the garlic doesn't brown.
- Set aside to cool.
- Roll the basil leaves up and thinly slice crosswise.
- When the oil is cool and the tomatoes are well drained, combine the tomatoes, garlic oil and basil in a medium bowl.
- Season with additional salt, to taste.
- Spoon over toasted bread. (Toast bread in skillet)