

HARVEST PUMPKIN BREAD WITH PESTO MOZZARELLA & TOMATOES

Makes enough for 10 guests to have about three each

This "recipe" is based on what I tasted from a "food station" at Central Market in Austin. I tried it later at home and liked it. There was no written recipe so I have created one.

INGREDIENTS:

One loaf of harvest pumpkin bread - cut into squares or triangles of about 1 1/2" on each side

One medium size container of Poblano Chile Pesto (about one pound by weight)

One pound of buffalo mozzarella - cut into 1/4" thick slices to cover the bread

Two large or three small ripe tomatoes - remove seeds and dice into 1/4" cubes

1/2 cup of olive oil to season the bread

PREPARATION:

Using a small brush, lightly spread olive oil on both sides of the cut bread squares

Toast both sides of the bread squares in the oven on Broil Hi, watch carefully so they do not burn (about 3 minutes per side)

Spread about a 1/4" layer of pesto on each bread square

Cover the pesto with a slice of mozzarella

Return the squares to the oven and bake at 400 F for about one minute to soften the cheese and so the tomatoes will stay on

Carefully place about one teaspoon of diced tomatoes on top of each cheese slice, then press down lightly into the warm cheese so the tomatoes do not fall off

Add just enough salt and pepper to season the tomatoes

Serve while they are still warm