

Tomato Bruschetta Recipe

6 or 7 ripe tomatoes (about 1 1/2 lbs.)
2 cloves garlic, minced (about 2 teaspoons)
2 Tbsps. extra virgin olive oil
6-8 fresh basil leaves, thinly sliced
1 teaspoon kosher salt, more or less to taste
1/2 teaspoon freshly ground black pepper, more or less to taste

Combine all ingredients and mix well, serve over toasted crostini with balsamic drizzle !!!!



Balsamic Drizzle Recipe

2 1/4 cups balsamic vinegar **1/4 teaspoon honey (optional)**
Pinch of coarse salt

Bring vinegar to a boil in a small, heavy saucepan; reduce to a simmer, cook until thickened and syrupy, about 30 minutes. Remove from heat; stir in honey and salt. Let cool completely before serving (glaze will thicken slightly as it cools).

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