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BRUSCHETTA

For a hot appetizer, mix tomato mixture with 1/4 cup of grated Italian Parmesan cheese. Spoon onto bread and bake in a preheated 400° oven for 5- 8 minutes.

- 1 loaf of French or Italian bread
- 4 ripe tomatoes
- 2 tablespoons balsamic vinegar
- 1 tablespoon roasted garlic flavored olive oil (Consortio brand recommended, or let a clove of garlic soak in a 1/2 cup of olive oil for at least 24 hours)
- Salt and pepper
- 12 or more finely shredded basil leaves

Tomatoes can be chopped one day ahead and refrigerated. Bring them to room temperature before serving. Mix all ingredients together and let sit for at least two hours. Slice the bread and top with tomato mixture.