

# Sicilian-Style Bruschetta

*Serves 4-6*

## Ingredients:

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- 1 baguette or rustic Italian bread, sliced
- 4-5 ripe tomatoes, diced (Roma or heirloom)
- 3 cloves garlic, minced (plus 1 whole clove for rubbing)
- 1/4 cup fresh basil, chopped
- 2 tablespoons capers (drained)
- 1/4 cup Kalamata or Sicilian olives, pitted and chopped
- 1/4 cup red onion, finely chopped
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste
- Optional: Shaved Pecorino or Parmigiano cheese for garnish

## Instructions:

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1. Preheat oven to 400°F (200°C).
2. Arrange bread slices on a baking sheet and toast for 5-7 minutes, until lightly golden.
3. Rub each toast with a cut garlic clove for added flavor (optional but traditional).
4. Prepare the topping: In a bowl, combine diced tomatoes, minced garlic, basil, capers, olives, red onion, olive oil, and balsamic vinegar.
5. Add salt and pepper to taste and let the mixture sit for 10-15 minutes to allow flavors to meld.
6. Spoon the tomato mixture generously over the toasted bread slices.
7. Optional: Top with shaved Pecorino or Parmigiano cheese.
8. Serve immediately as an appetizer or snack.

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