

**Fresh Tomato Bruschetta**

Yields 50 pieces (for 10 guests).

Ingredients

- 8 ripe plum tomatoes, seeded and diced
- 2 tbsp finely minced garlic
- 1/2 cup coarsely chopped fresh basil
- 1/4 cup finely chopped fresh parsley
- 1 tbsp fresh lemon juice
- 1/2 tsp extra-virgin olive oil
- 1 tsp finely minced fresh tarragon
- 1/4 tsp crushed red pepper flakes
- 2 baguettes, cut in 1/2-inch-thick slices
- 6 cloves garlic, cut in half



**Instructions**

1. In a bowl, mix all ingredients except bread and garlic cloves.
2. Add salt and pepper to taste.
3. Set aside, unrefrigerated, three hours.
4. Heat oven to 350°F. Toast bread on a baking sheet. Rub cut side of garlic on each slice, top with tomato mixture.
5. Enjoy!

