

# Crostini

## Ingredients

1 cup ripe tomatoes, cored, seeded, and chopped  
1 garlic clove minced  
Sea salt and freshly ground black pepper  
3 tablespoons extra-virgin olive oil plus more for drizzling  
1 tablespoon red wine vinegar  
1 baguette, cut on a diagonal into 1/3" pieces  
1/4 cup packed fresh herbs, coarsely chopped

## Directions

Combine tomatoes and minced garlic in a large bowl.  
Season generously with salt and pepper.  
Add oil and vinegar; toss to mix well.  
Cover and let tomatoes marinate at room temperature, stirring occasionally, for 2–3 hours to allow flavors to develop.  
Drizzle bread with oil, place on grill to toast or place on baking sheet and toast in a 375 degree oven until crisp.  
Add herbs to tomato mixture in bowl and toss well.  
Arrange crostini on a platter.  
Spoon tomato mixture on top of each crostini.

## Notes

Traditional herbs used are basil, oregano, flat parsley.  
Garlic may be substituted with green onion, garlic scapes, garlic chives or crushed red peppers.

## Variations

Use balsamic vinegar; add chopped Mediterranean olives, capers.  
Grated cheese may be added and placed in oven to melt.