

### **Tomato Bruschetta**

6 Ripe Roma Tomatoes chopped  
3 cloves Minced Garlic  
¼ Cup Olive oil  
¼ cup Fresh Basil Stem Removed  
Salt & Pepper To Taste  
1 French Baguette  
Balsamic Glace ( Recipe Follows)  
Grated Parmesan Cheese

In large bowl combine Roma tomatoes, garlic, basil and olive oil let sit for 10 minutes.

Cut the baguette into 3/4-inch slices. Season with salt & pepper and olive oil. On a baking sheet, arrange the baguette slices in a single layer.

Broil for 1 to 2 minutes, until slightly brown.

Top baguette with tomato mixture drizzle with balsamic glaze, sprinkle with parmesan cheese.

### **Balsamic Glace Recipe**

Bring ¾ cup balsamic vinegar & 2 Tablespoons of sugar to boil in 8-inch skillet over medium-high heat. Reduce heat to medium and simmer slowly until syrupy and reduced to 1/4 cup. Total time: 15 to 20 minutes.