



Caprese Crostini

Makes 9 servings, 2 each ~ \$13.54 (\$.75 per serving)

Ingredients

2-3 lbs of fresh tomatoes*

3-4 cloves of garlic, peeled and sliced

1 clove of garlic – finely minced

Approx. 1/4 cup extra virgin olive oil

Kosher salt

Cracked black pepper

Fresh basil leaves, chiffonade (sliced into very thin ribbons)

One ball of fresh mozzarella, sliced into thin strips

4-5 Tbsp. grated parmesan

4-5 sprigs of fresh thyme

1 Baguette

Directions

1. Place minced garlic in bowl with 4 Tbsp. of the olive oil and set aside.
2. Prepare tomatoes by cutting off stem end. If tomatoes are large, cut into quarters or eighths. No need to cut small tomatoes or cherry tomatoes. Pour remaining olive oil onto a baking sheet. Add tomatoes and garlic. Sprinkle liberally with salt and pepper and add thyme leave. Toss to coat in oil. Bake at 350 degrees for 20 minutes, tossing several times during the process.
3. Remove from oven and let cool. Once cooled to room temperature, scrape tomato/garlic mixture into the bowl of a food processor and run very briefly to break up bigger chunks of tomato. Make sure to scrape all the oil and any crunchy bits of garlic into the processor as well.

Crostini:

Preheat oven to 375 degrees. Thinly slice baguette on the diagonal. Brush each slice on both sides with olive oil and garlic mixture. Place slices on separate baking sheet. Bake 5-6 minutes. Turn slices over and dust with parmesan. Bake 5-6 more minutes. Cool.

To serve:

Generously spread each bread slice with tomato garlic mixture. Top with mozzarella slice and garnish with basil.

* Tomatoes can be any combination of types and sizes, including cherry and grape tomatoes, yellow tomatoes. There's no need to peel tomatoes, unless you prefer a smoother spread. Running through the food processor longer takes care of the skins.

Recipe courtesy of Mary Pat Butler

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