

Gourmet Bruschetta Recipe

Ingredients

- 1 Baguette, Sliced into 1/2-Inch Thick Pieces
- 4-Ounce package Goat Cheese (or plain goat cheese)
- 10 Ounce Container Multi-Colored Cherry Tomatoes
- .5 Ounce Package Fresh Basil Leaves, Chopped (more for garnish)
- 1-3 Garlic Cloves (left whole for toast topper)
- 2 Cloves Garlic, Minced
- 1/3 Red Onion
- Extra-Virgin Olive Oil
- Balsamic Vinegar
- Sea Salt
- Pepper
- Fresh basil leaves, for garnish

Balsamic Sauce Ingredients

- 1/4 Cup Honey
- 3 Tablespoons Balsamic Vinegar

Instructions

Preheat oven to 350°

Cut the bread on angled wedges, about 1/2" thick. Place on a cookie sheet and drizzle olive oil over the top of the slices. Bake at 350° until the edges are slightly golden, for about 5 minutes.

Dice the tomatoes, onion, and basil and place in a bowl. Crush garlic and add to the mixture. Drizzle olive oil on top to your liking, about 3 Tablespoons. Drizzle balsamic vinegar to your liking, about 2 Tablespoons. Top with sea salt and pepper to taste.

Take out of the oven and rub a peeled garlic clove over each of the hot slices. This might take a few cloves as they tend to melt and get mushy as you rub.

Next, smear the goat cheese over each of the bruschetta toasts. Top with the tomato mixture.

Bruschetta Sauce Instructions

Pour honey and balsamic vinegar into a saucepan. Heat and bring to a boil while regularly whisking. Reduce heat and simmer (keep whisking) for about 2-3 minutes until the sauce reduces and becomes slightly thick like a syrup consistency. Let cool for a few minutes and then drizzle over each of the bruschetta toasts. Serve immediately and enjoy!