



[www.greatoil.com](http://www.greatoil.com)

## Easy Bruschetta

Infused olive oils add flavor to this simple recipe, minimize your prep time and tantalize your taste buds!

### You Will Need:

- 8 Plum tomatoes
- 1 French Baguette
- 2 Tablespoons **Delavignes Garlic Infused Olive Oil**
- 2 Tablespoons **Delavignes Hot Pepper Infused Olive Oil** (you may substitute with **Delavignes Basil Infused Olive Oil** if you wish!)
- 2 Tablespoons **Olive Oil Factory White Balsamic Vinegar**
- Fresh Ground Parmesan/Romano cheese
- Optional: thinly sliced fresh basil leaves for garnish

### Instructions: S

Slice the baguette into  $\frac{3}{4}$  inch thick bite-sized servings. Carefully dice the tomatoes into approximately  $\frac{1}{4}$  inch cubes. In a large bowl gently combine the tomatoes, infused Olive Oils and White Balsamic.

Preheat oven to broil; arrange the sliced baguette in a single layer on large baking sheet. Brown the baguette slices *carefully and while watching the entire time*, about 1-2 minutes; remove from oven.

Spoon the tomato mixture on top the baguette slices and arrange on serving dish. Sprinkle grated cheese on top of each slices to complete this easy appetizer! If desired you may top with sliced basil.

[www.greatoil.com](http://www.greatoil.com)

Be sure to visit our website for more recipes, inspiration, and to view our line of Specialty Foods!