

Fresh Tomato Bruschetta

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Ingredients

8 ripe plum tomatoes, seeded and diced
2 tbsp finely minced garlic
1/2 cup coarsely chopped fresh basil
1/4 cup finely chopped fresh parsley
1 tbsp fresh lemon juice
1/2 tbsp extra-virgin olive oil
1 tsp finely minced fresh tarragon (optional)
1/4 tsp crushed red pepper flakes
2 baguettes, cut in 1/2-inch-thick slices
6 cloves garlic, cut in half

Preparation

In a bowl, mix all ingredients except bread and garlic cloves. Add salt and pepper to taste. Set aside, unrefrigerated, 3 hours. Heat oven to 350°F. Toast bread on a baking sheet. Rub cut side of garlic on each slice; top with tomato mixture.