

GET LOCAL

BRUSCHETTA provided by Alicia Reyer

INGREDIENTS:

- 1 loaf Tuscan Herb Ciabatta from das Kuchenhaus
- 8 heirloom plum tomatoes, diced
- 1 cup chopped fresh basil
- ½ red onion, minced
- Splash of balsamic vinegar
- 3 cloves garlic
- Salt
- Fresh ground pepper
- Olive Oil (your favorite - I prefer Gourmet Artisan)

METHOD

1. Preheat oven to 400 degrees Fahrenheit.
2. Combine tomatoes, basil, balsamic vinegar, and red onion. Season with salt and pepper. Set aside.
3. Slice bread in half, then slice into individual serving sizes. Place on baking sheet and toast for 5 minutes.
4. Remove bread from oven and let cool for several minutes. Rub garlic cloves onto each piece of bread, or chop finely and sprinkle on each piece. Spoon tomato mixture on each piece and drizzle with olive oil. Serve immediately and enjoy!



3024 2nd Ave N, Billings, MT 59101 • (406) 259-2622
www.goodearthmontana.com