

## BRUSCHETTA (from Sensible Cooking)

1 1/2 cups Roma tomatoes (6 to 8 chopped)  
2 Tbsp. red onion  
1-2 large cloves of garlic (minced)  
2 Tbsp. fresh basil (4 to 6 small leaves) chopped  
1 Tbsp. olive oil  
1 Tbsp. red wine vinegar (or balsamic vinegar)  
1/4 tsp. salt  
dash ground pepper  
1/4 tsp. garlic salt  
2-3 sprigs cilantro  
French bread, or Italian bread, baguettes or pita breads.

Either using the food processor attachment pulsed or an Alligator chopper, chop tomatoes, onions and garlic. In a bowl combine all ingredients except the cilantro and bread and mix. Cover the bowl and place in a refrigerator and let marinate 1 hour. When ready to serve preheat broiler and slice bread in 1" slices at 45 degree angle. If bread has a hard crust, slice a clove of garlic in half, and rub around edge of crust. Brush both sides of each slice with olive oil. Broil bread in the oven for 1 1/2 to 2 min. per side or until surface of bread starts to turn brown. Arrange bread slices on serving platter. Pour chilled tomato mixture in a neat pile onto the bread slices, or serve tomato mixture in a bowl by the bread. Garnish with cilantro.

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