

Bruschetta

1 loaf crusty sourdough country bread
Extra virgin olive oil
1 large clove garlic, halved

Method:

Cut bread into medium thick slices. Toast or grill.
Rub each slice with the cut side of the garlic clove.
Drizzle with olive oil.
Add toppings.

Basic Tomato Topping

6 ripe tomatoes
½ yellow onion, diced

Method:

With a sharp knife, mark a small X on the bottom of each tomato and drop into boiling water for 30 seconds or so. Remove the tomatoes from the water, peel, remove core, squeeze to remove seeds and roughly chop.
In a large sauté pan, cook tomatoes and onions until moisture is removed.
Season to taste with any of the following: Chopped black olives, fresh basil, drained capers, salt, pepper, lemon.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)