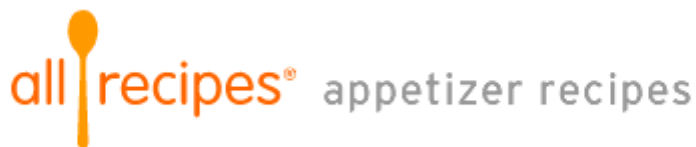


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----- Side 1 Cut Out Below -----

Bruschetta al Pomodoro

A great summer appetizer featuring fresh tomato salsa on toasted Italian bread. Prep Time: approx. 20 Minutes. Cook Time: approx. 5 Minutes. Ready in: approx. 25 Minutes. Makes 12 servings.

Printed from **Allrecipes**, Submitted by **Ada**

8 seeded, chopped roma (plum) tomatoes	1 pinch salt
5 leaves chopped fresh basil	1 pinch ground black pepper
2 cloves minced garlic	1 tablespoon olive oil
1 pinch dried oregano	1 (1 pound) loaf French or Italian-style bread
1 dash crushed red pepper	

Directions

- 1 Preheat the broiler.
- 2 In a mixing bowl, combine the tomatoes, basil, garlic, oregano, red pepper, salt, pepper and olive oil. Use more olive oil, if necessary, to coat the entire mixture. Allow the mixture to sit for 10 minutes.

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----- Side 2 Cut Out Below -----

- 3 Slice the bread. On a baking sheet, arrange the slices in a single layer. Brown both sides of the bread slightly in the oven. Remove the slices from the oven. Spread the tomato mixture on the slices. Broil 2 to 3 minutes, or until the mixture is hot but not cooked.

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