

### Tomato Bruschetta Recipe

**6 or 7 ripe tomatoes (about 1 1/2 lbs.)**  
**2 cloves garlic, minced (about 2 teaspoons)**  
**2 Tbsps. extra virgin olive oil**  
**6-8 fresh basil leaves, thinly sliced**  
**1 teaspoon kosher salt, more or less to taste**  
**1/2 teaspoon freshly ground black pepper, more or less to taste**

**Combine all ingredients and mix well, serve over toasted crostini with balsamic drizzle !!!!**



### Balsamic Drizzle Recipe

**2 1/4 cups balsamic vinegar**      **1/4 teaspoon honey (optional)**  
**Pinch of coarse salt**

**Bring vinegar to a boil in a small, heavy saucepan; reduce to a simmer, cook until thickened and syrupy, about 30 minutes. Remove from heat; stir in honey and salt. Let cool completely before serving (glaze will thicken slightly as it cools).**

### Tomato Bruschetta Recipe

**6 or 7 ripe tomatoes (about 1 1/2 lbs.)**  
**2 cloves garlic, minced (about 2 teaspoons)**  
**2 Tbsps. extra virgin olive oil**  
**6-8 fresh basil leaves, thinly sliced**  
**1 teaspoon kosher salt, more or less to taste**  
**1/2 teaspoon freshly ground black pepper, more or less to taste**

**Combine all ingredients and mix well, serve over toasted crostini with balsamic drizzle !!!!**



### Balsamic Drizzle Recipe

**2 1/4 cups balsamic vinegar**      **1/4 teaspoon honey (optional)**  
**Pinch of coarse salt**

**Bring vinegar to a boil in a small, heavy saucepan; reduce to a simmer, cook until thickened and syrupy, about 30 minutes. Remove from heat; stir in honey and salt. Let cool completely before serving (glaze will thicken slightly as it cools).**

### Tomato Bruschetta Recipe

**6 or 7 ripe tomatoes (about 1 1/2 lbs.)**  
**2 cloves garlic, minced (about 2 teaspoons)**  
**2 Tbsps. extra virgin olive oil**  
**6-8 fresh basil leaves, thinly sliced**  
**1 teaspoon kosher salt, more or less to taste**  
**1/2 teaspoon freshly ground black pepper, more or less to taste**

**Combine all ingredients and mix well, serve over toasted crostini with balsamic drizzle !!!!**



### Balsamic Drizzle Recipe

**2 1/4 cups balsamic vinegar**      **1/4 teaspoon honey (optional)**  
**Pinch of coarse salt**

**Bring vinegar to a boil in a small, heavy saucepan; reduce to a simmer, cook until thickened and syrupy, about 30 minutes. Remove from heat; stir in honey and salt. Let cool completely before serving (glaze will thicken slightly as it cools).**

### Tomato Bruschetta Recipe

**6 or 7 ripe tomatoes (about 1 1/2 lbs.)**  
**2 cloves garlic, minced (about 2 teaspoons)**  
**2 Tbsps. extra virgin olive oil**  
**6-8 fresh basil leaves, thinly sliced**  
**1 teaspoon kosher salt, more or less to taste**  
**1/2 teaspoon freshly ground black pepper, more or less to taste**

**Combine all ingredients and mix well, serve over toasted crostini with balsamic drizzle !!!!**



### Balsamic Drizzle Recipe

**2 1/4 cups balsamic vinegar**      **1/4 teaspoon honey (optional)**  
**Pinch of coarse salt**

**Bring vinegar to a boil in a small, heavy saucepan; reduce to a simmer, cook until thickened and syrupy, about 30 minutes. Remove from heat; stir in honey and salt. Let cool completely before serving (glaze will thicken slightly as it cools).**