

## Grilled Bread with Bruschetta Tomatoes

*While guests are gathering for your sunny-day party, have crusty rustic bread just coming off the grill. As the slices turn toasty, top each with a big spoonful of bruschetta tomatoes--a flavorful tossing of ripe tomatoes, fresh basil, onions and garlic--and offer to new arrivals.*

Makes 12 slices

3 tablespoons extra-virgin olive oil  
3 cups chopped vine-ripe Washington tomatoes (about 2 to 3 medium tomatoes)  
1/4 cup chopped fresh basil  
2 tablespoons minced red onion or sweet white onion  
1 1/2 teaspoons minced Washington garlic  
3/4 teaspoon kosher salt  
1 loaf of rustic artisan bread or baguette  
Freshly ground black pepper

Preheat your grill to a medium-high heat.

In a medium bowl, toss together 2 tablespoons of the olive oil, tomatoes, basil, onion, garlic, and salt, and set aside.

If using a large “fat” loaf, cut with a serrated knife six 1/2-inch slices, then slice each piece in half crosswise, making 12 pieces. If using a baguette-style loaf, cut twelve 1/2-inch slices from the loaf. (Serve any remaining bread with dinner.) Brush both sides of bread slices with remaining olive oil and grill on each side until lightly marked or toasted.

Place on a platter and immediately top with reserved tomato mixture. Garnish with freshly ground black pepper.

**Kathy Casey’s Tips:** When colorful, Washington heirloom tomatoes are at their summer peak, try a fun combination of green Mister Stripey, Cherokee Purple, and orange Earl of Edgecomb.

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