

BRUSCHETTA PLATTER

2 pints cherry or grape tomatoes, halved
6-8 basil leaves, thinly sliced
1 slice red onion, chopped
1 T. balsamic vinegar
1 T. olive oil
kosher salt
freshly cracked pepper
1 loaf ciabatta bread
butter



In a medium bowl, toss together: tomatoes, basil, onion, vinegar, and oil. Sprinkle with generous amounts of salt and pepper. Stir to combine. Set aside.

Slice ciabatta loaf in half lengthwise and then into large chunks. Butter well.

Heat grill to medium heat. Place ciabatta bread on grill, buttered side down and grill until browned and crunchy.

To eat: top each chunk of toasted bread with a generous spoonful of tomatoes. Enjoy!