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Waukesha County  
UW Extension

# Farmers Market Fresh

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## Tomato Basil Bruschetta

*Ingredients:*

Serves approximately 12

- 8 ripe Roma tomatoes, chopped
- 2 cloves garlic, minced
- 1/2 red onion, Spanish onion or sweet onion, chopped
- 6 to 8 fresh basil leaves, chopped
- 2 tablespoons extra-virgin olive oil
- salt and freshly ground black pepper, to taste
- 1 loaf Italian or French bread, cut into 1/2 inch diagonal slices



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.  
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## Directions:

1. Preheat oven to 400 degrees F.
2. Combine tomatoes, garlic, onion, basil and olive oil in a bowl. Season with salt and freshly ground black pepper, to taste. Set aside.
3. Arrange bread on a baking sheet in a single layer. Bake about 5 to 7 minutes until it begins to brown slightly.
4. Remove bread from oven and transfer to a serving platter.
5. Serve the tomato mixture in a bowl with a serving spoon and let everyone help themselves. Or place some on each slice of bread before serving. If adding the tomato mixture yourself, add it at the last minute or the bread may become soggy.

*This recipe was modified from University of Nebraska–Lincoln Extension.*

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