



Olive on Tap Double Tomato Bruschetta

A delicious and easy appetizer. Olive on Tap Balsamic Vinegar gives it a little

INGREDIENTS: 6 Roma (plum) tomatoes, chopped * 1/2 cup sun-dried tomatoes, packed in oil * 3 cloves minced garlic * 1/4 cup any **Olive on Tap Extra Virgin Olive Oil** * 2 tablespoons **Olive on Tap 18yr Aged Balsamic Vinegar** * 1/4 cup fresh basil, stems removed * 1/4 teaspoon salt * 1/4 teaspoon ground black pepper * 1 French baguette
* 2 cups shredded mozzarella cheese

Olive on Tap 18yr Aged Balsamic Vinegar for drizzle

Preheat the oven on broiler setting. In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for 10 minutes. Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown. Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese. Broil for 5 minutes, or until the cheese is melted. Finish with Balsamic Drizzle.