

Warm Roasted Tomato Bruschetta

Topping

4-5 medium fresh tomatoes, diced

$\frac{3}{4}$ cup of diced red and green peppers

$\frac{3}{4}$ cup diced onions

2 cloves sliced garlic

2 tablespoons extra virgin olive oil

2 teaspoons kosher salt

1 teaspoon fresh ground pepper

1 teaspoon sugar

$\frac{1}{4}$ teaspoon crushed red pepper flakes

2 tablespoons fresh sliced basil (1 tablespoon for the tomato mixture and 1 for garnish)

1 tablespoons freshly grated Parmesan cheese

1. Preheat oven to 425 degrees Fahrenheit.
2. Spread out the first 4 ingredients on a cookie sheet or stoneware bar pan. Drizzle with the olive oil and add salt, pepper, sugar, red pepper and basil.
3. Roast the tomatoes and veggies for 30 to 40 minutes until the tomatoes, peppers, and onions are tender and a little brown around the edges and all liquid has evaporated (the consistency should be a little thick).
4. Place the tomato mixture in a bowl with fresh basil garnish and freshly grated Parmesan cheese on top. Place bowl onto a serving plate with toasted bread.

Toasted Bread:

1 fresh baguette loaf of bread

$\frac{1}{2}$ cup of garlic butter (purchase or make your own)

1. Slice baguette in half and spread garlic butter on both sides of the bread. Place bread under broiler for 3-5 minutes until butter is melted and bread is slightly browned around the edges.
2. Slice and serve with warm tomato mixture.

From the kitchen of: Nadine VandeWalker (Cicero)