



Bruschetta

This is a very versatile recipe—change the amounts depending on the number of people you would like to serve. This is best if it can be in the fridge for 2-4 hours before serving so all the flavors meld together.

We love this recipe in the late summer, when all varieties of tomatoes are in abundance in the Yakima Valley.

Heirloom mini tomatoes, chopped or sliced in half. Any type of toms as the summer kicks off!

2 cloves garlic, minced (about 2 teaspoons)

1 Tbsp extra virgin olive oil.

1 teaspoon balsamic vinegar.

6-8 fresh basil leaves, thinly sliced* or chopped.

1 teaspoon kosher salt, more or less to taste.

1/2 teaspoon freshly ground black pepper, more or less to taste.

Mix all ingredients together and serve on fresh toasted bread, crackers, cucumber slices, pita bread, or anything you prefer.

I prefer to make this ahead of time and let it marinate. Then I add pesto to slices of fresh bread, add a scoop of bruschetta and a slice of avocado on top.