

Bruschetta

6 med tomatoes diced (see directions below)
1 clove garlic, finely chopped (be careful, fresh garlic is very strong. Better to add more later.)
1 c. chopped fresh basil (must be fresh..no dried)
1 small onion diced (white or red) (optional)
1 whole avocado diced (optional)
Olive oil ¼ to ½ cup...depending on how dry the tomatoes are
3 T. balsamic vinegar (optional)
salt and pepper to taste

To peel the tomatoes

Bring a pot of water to a boil. Drop in whole tomatoes for approximately 7 seconds. Remove and immediately place in cold water. As soon as you slit the tomato the skin should peel right off. Throw the skin and core away. Remove all the seeds and dice.

Throw all ingredients into a bowl and stir...you can't go wrong.

As you can see there are many optional items, add what you want... to your taste.

It's even better the next day, so be sure to make enough for tomorrow.

Get a baguette and slice. Toast. Top with the mixture, open a bottle of wine and enjoy!