**[](http://www.google.com/imgres?um=1&hl=en&rls=com.microsoft:en-us:IE-SearchBox&biw=1441&bih=615&tbm=isch&tbnid=HZGyOeFAIZJueM:&imgrefurl=http://onelocalfamily.com/2011/08/02/the-beauty-of-bruschetta-and-byob/&docid=UkZO-uO14eIf6M&imgurl=http://onelocalfamily.com/wp-content/uploads/2011/08/bruschetta.jpg&w=635&h=635&ei=a1fnTsWZI4SFsgLp9P2PCQ&zoom=1)Tomato Bruschetta**  (Italy)

6 roma tomatoes, chopped

½ cup sun dried tomatoes, packed in oil

3 cloves garlic minced

¼ c olive oil

2 tbsp balsamic vinegar

¼ cup fresh basil, wash and remove stems

¼ tsp salt

¼ tsp black pepper

1 French baguette (long skinny crusty bread)-Prepare day 2 of lab

2 cloves of garlic peeled---use day 2

Make topping:

* Wash tomatoes, cut out core. Chop tomatoes, squeezing out the juicy seed part
* Remove sun dried tomatoes from the jar and place on paper toweling.
* Chop sun dried tomatoes
* Mince garlic
* Wash basil, pick stems from leaves.
* Stack the leaves on top of each other, roll and then slice (chiffonade)
* Combine the tomatoes, sun dried tomatoes, garlic, olive oil, vinegar, basil, salt and pepper in a bowl. Let sit for at least 10 minutes.

Day 2

* Preheat oven to 400.
* Cut the baguette into ¾” slices. On a baking sheet, arrange the baguette slices in a single layer. Bake at 400 for 5 minutes.
* When bread is toasty out of the oven rub clove of garlic over each slice of bread.
* Serve sliced, toasted baguette bread with topping.