

BRUSCHETTA

This is the perfect appetizer or snack that will lead you to any good meal. Sometimes, it can also be used as a side dish.

First I would like to teach you the perfect pronunciation of this difficult name—"bruce-ket'-ta." Say it this way and you will appear a connoisseur, surprising every Italian waiter or friend, and they will treat you with special regard. (Imagine how you could be surprised by an Italian saying phrases like "gimme a chicken-fried steak and side o' fries" with a perfect southern accent.)

This recipe is the right one to improvise the amounts of the ingredients as I told you in the introduction, so, let's try it!

Slice the tomatoes in small square pieces, put them in a bowl and take away a little part of the liquid if it seems too much. Add oil, salt, chopped parsley leaves, cayenne and black pepper until you like the taste very much. Stir and let it rest some minutes.

In the oven, toast the slices of bread until the surface becomes crisp and begins to change color. Rub the whole surface of every slice with a peeled garlic clove while the bread is still warm. The temperature will help the garlic to melt well into the bread.

Put the bread on a dish and cover the slices with the tomato mix (take it with a spoon so you will bring also some liquid). Try to eat it when it is still a little warm. For security reasons convince your partner to eat the same amount of bruschetta as you.

Many variations can be made of this salsa. Use basil instead of parsley or add a handful of tiny capers.

INGREDIENTS:

serves **4-6**

1 pound of fresh tomatoes
fresh garlic
fresh parsley
olive oil
salt
black pepper—*fresh ground*
cayenne pepper
1 pound of medium thick sliced "Italian style" bread—*a sliced baguette works perfectly, but if you have access to a real Italian bakery ask for "Toscany style" bread or ciabatta.*

TIME: **20 minutes**

DIFFICULTY: **Easy**

SUGGESTED WINES:

Verduzzo, Prosecco, Trebbiano d'Aprilia

RECOMMENDED LISTENING:

Rossini; Overtures
Nuova Compagnia di Canto Popolare;
Li Sarracini Adorano lu Sole
Doc Watson; On Stage