

Tomato, Basil and Buffalo Mozzarella Toasts

Loosely adapted from a Giada de Laurentis recipe at the Food Network

Internet address:



Buy the kind of bread that has medium-sized holes in it, but not holes so big the cheese oozes out the bottom.

4 slices country loaf, thick cut, very fresh (cut from a large boule)

8 ounces buffalo mozzarella

5 small tomatoes, cored, squeezed

2 cloves garlic

1 tablespoon balsamic vinegar

1 tablespoon olive oil

3 tablespoons fresh basil, sliced into shreds

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 4

1. Cut tomatoes in half and gently squeeze to allow seeds and juices to drip out. In a food processor, turn machine on and drop in the 2 cloves of peeled garlic. Add the tomatoes all at once and process JUST until they're broken up, not mush. Drain off most of the juice and pour tomatoes into a small bowl and set aside to marinate for 20-30 minutes. If it makes even more juice, drain that off too.
2. Meanwhile, cut buffalo mozzarella into thin slices (one 8-ounce ball will provide about 6-7 slices).
3. Add minced basil, olive oil, salt, pepper and balsamic vinegar to the tomatoes.
4. Preheat oven to 450° F.
5. Place a sheet of foil on the pan, then place bread on it and toast in oven for about 5 minutes, until edges are golden brown. Remove from oven. You toast only one side.
6. Place mozzarella slices on the bread and turn oven to Broil. Place bread in the oven and watch it carefully - will take 2-3 minutes to melt the cheese (bread edges will begin to burn). Remove from oven and spoon tomato mixture on top and serve immediately.

Per Serving (excluding unknown items): 377 Calories; 18g Fat (41.4% calories from fat); 15g Protein; 43g Carbohydrate; 3g Dietary Fiber; 30mg Cholesterol; 567mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Fruit; 1/2 Fat.