Fresh Tomato Bruschetta Toasts

From Taste of Home, but from my friend Sue
Internet Address: http://www.tasteofhome.com/recipes/fresh-tomato-bruschetta



4 whole plum tomatoes, seeded and chopped (Sue used heirloom)

1/2 cup shredded Parmesan cheese

1/4 cup minced fresh basil

3 tablespoons olive oil

2 tablespoons minced fresh parsley

3 garlic cloves, minced

2 teaspoons balsamic vinegar

1/8 teaspoon salt

1/8 teaspoon crushed red pepper flakes

1/8 teaspoon pepper

1 baguette, 12" long, cut into 1/2-inch slices

1/4 cup butter, softened (optional)

8 ounces fresh mozzarella, sliced

Appetizers

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

Servings: 12

1. In a small bowl, combine the first 10 ingredients.
2. Spread baguette slices with butter (Sue didn't do this step - she thought the cheese was enough); top each with a cheese slice. Place on ungreased baking sheets. Broil 3-4 " from the heat for 3-5 minutes or until cheese is melted.
3. With a slotted spoon, top each slice with about 1 tablespoon tomato mixture. Serve immediately with napkins if you're making this finger food.

Yield: 24 toasts

Per Serving (excluding unknown items): 247 Calories; 14g Fat (50.8% calories from fat); 9g Protein; 22g Carbohydrate; 1g Dietary Fiber; 30mg Cholesterol; 429mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.