# Sicilian Bruschetta

*Inspired by a Lynne Rosetto Kasper recipe in her book: The Italian Country Table*
*Internet address:*




1/2 loaf French bread

2 cloves garlic, sliced in half lengthwise

1 tablespoon extra virgin olive oil (a guess)

4 ounces Boursin cheese, herb and garlic

BRUSCHETTA MIXTURE:

4 medium tomatoes (I used Kumato)

1 teaspoon dried oregano

3/4 teaspoon salt, a guess

1/2 teaspoon freshly ground black pepper

3 whole green onions, chopped finely

1/3 cup fresh basil, thinly chopped

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

**Servings: 8**

1. Prepare Bruschetta mixture - slice the tomatoes and remove all the seeds, then chop up the tomatoes into small dice. Add to a bowl with the oregano, salt, pepper, green onions, and adding the basil just before you're ready to assemble. Taste for seasoning.
2. BREAD: Slice the bread thinly. If the loaf is fairly fat, then you'll want to cut each slice in half so the bread is handle-able for guests. Toast the bread (I used a stovetop toaster - alternately place all the bread on a flat sheet pan and broil - 6-7 inches away from the element - and watch it carefully - until the edges begin to brown. Turn them over and brown the other side. Do not fully toast the bread - you still want it to be slightly soft in the middle. Do not broil until all the bread is crunchy!
3. As the bread slices are done, using your hand, rub the raw garlic half over the top of the bread, then very lightly drizzle or brush a little bit of olive oil on the bread.
4. ASSEMBLY: Spread each slice with some of the Boursin cheese, then spoon about a tablespoon of the bruschetta mixture on top. Serve immediately.

Per Serving (excluding unknown items): 167 Calories; 9g Fat (46.5% calories from fat); 4g Protein; 19g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 474mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.