**[Carol’s Homemade Bruschetta](http://zradio.org/quick-family-recipes/bruschetta/%22%20%5Ct%20%22_blank)**

I’m in love with Italian food, especially Bruschetta, but my heart sinks every time we go out to eat. This dish always seems to be at least $10…and that’s for an appetizer! No thank you. Sometimes I order it as my meal because I love it that much and then finally, I decided I would learn how to make it!

It turns out, its super easy…uber easy…ridiculously easy…there’s actually no cooking. There is a quick par boil to help you skin these beautiful roma tomatoes and that’s it. Yep, you are literally watching water boil in a pot, throw your tomatoes in for a minute or 2 and you are ready to start chopping. That’s it! Seriously! Put the kids to work chopping for you or send them off to learn 5 Italian phrases they can teach everyone at dinner while you get some peace and quiet in the kitchen for a few minutes.

If you like toasted bread like we do, then you can throw your bread in the oven. I prefer ciabatta bread (easily found in fresh bread section at your grocery store. I know for a fact that Target AND Publix both sell it. ) because it’s spongy and will toast up on the outside but still be soft on the inside. It is perfect to soak up all that juicy goodness.

By the way, if you go to Italy or watch that Italian girl on the Food Network, they pronounce it Brew-sketta…we pronounce it brew-chetta…tomato;tomato…it’s still spelled the same. Let’s get started…

**Ingredients:**

* 8-10 Roma Tomatoes
* 2 Cloves Diced Garlic
* 8-10 Leaves of Chopped Basil (No Stems)
* 1 Tbsp. Olive Oil
* 1/2 Tbsp. Balsamic Vinegar
* Salt and Pepper to Taste
* 4 Individual Squares of Ciabatta Bread
* Olive Oil
* Optional: Fresh Shaved Parmesan Cheese

 **How to Make:**

* Bring a stockpot full of water to boil on the stove.
* Preheat Oven to 400 Degrees Fahrenheit.
* Take your clean tomatoes and cut an X in the skin on the opposite end of the core. This will help you peel your tomatoes after they are done.
* While waiting for the water to boil, cut your ciabatta bread into triangles.
* Place on baking sheet and drizzle with olive oil. Place in oven and bake until edges start to brown. My oven took around 10 minutes, but watch it because you don’t want tough, crunchy bread. I love using ciabatta because it toasts on the outside and then stays soft on the inside. It holds up to the liquid of your tomato mixture.
* Get ready to parboil! Once your water is boiling, remove it from the heat source and immediately drop in your tomatoes for 1-2 minutes and then remove with a slotted spoon.
* Side note: Really ripe tomatoes will peel easier and firmer not so ripe tomatoes will be harder to peel.
* Peel the skin off your tomatoes.
* As you begin to chop, remove all the seeds and juicy parts.
* Dice the tomatoes and place in mixing bowl.
* Add your two cloves of chopped garlic, 1 Tbsp of olive oil, 1/2 Tbsp of balsamic vinegar and chopped basil along with salt and pepper (I used about a teaspoon each).
* Mix together with a spoon.
* Generously spoon on your tomato mixture to the top of each ciabatta triangle, top it with fresh shaved parmesan if you like and there you have it…Fresh, homemade bruschetta!
* Enjoy!

Share your fun, family pics of everyone in the kitchen making Bruschetta together on the [Z88.3 Mornings Facebook page](http://facebook.com/Z88.3Mornings).

Carol Ellingson
Z88.3’s Resident Foodie
Originally posted on [Carolbake.com](http://carolbake.com/)