

## Bruschetta with Mixed Tomatoes, Balsamic and Dill

### Ingredients

Makes 20 servings.

- 1 French bread loaf, cut into ½-inch slices
- 1 garlic head, top cut off to reveal cloves
- ½ cup olive oil, extra virgin
- 20 small tomatoes, yellow pear, thinly sliced
- 20 small grape tomatoes, thinly sliced
- 1 tablespoon balsamic vinegar
- 6 tablespoons olive oil, extra virgin
- 1 pinch crushed red pepper
- coarse salt, to taste
- black pepper, fresh ground, to taste
- 40 tablespoons dill sprigs, for garnish



### Directions

Grill the bread: Place thick slices on an ungreased grill or grill pan. Toast each side for 5 minutes over medium heat. (If you don't have a grill pan, broil bread until golden brown, about 1 minute per side.) For perfect golden-brown hatch marks, maintain medium heat. High heat will create instant dark lines without toasting the bread; low heat will slow the toasting process, which can result in blackened grill marks. Remove toasts from grill, and immediately rub with cut side of a head of garlic. The warmth of the bread releases the garlic's aroma. On a cutting board or a baking sheet, drizzle oil generously over toasts. Sprinkle with coarse salt and freshly ground pepper. Cut slices in half if they're large. In a bowl, mix vinegar, oil, peppers and salt and toss with tomatoes. Spread onto bruschetta and garnish with two dill sprigs.