**Tomato Crostini**



Photography: Becky Luigart-Stayner; Styling: Lydia DeGaris-Pursell

8servings

2 cups chopped plum tomato

¼ cup chopped fresh basil

¼ chopped pitted green olives

1 tablespoon+ capers

2 teaspoons balsamic vinegar

2 teaspoons olive oil

salt and pepper to taste

4 garlic cloves, minced

16 (1-inch-thick) slices French bread baguette

olive oil

4 garlic cloves, halved

 Preheat oven to 375º.

 Combine first 9 ingredients.

 Lightly coat both sides of bread slices with olive oil; arrange bread slices in a single layer on a baking sheet.

 Bake at 375º for 4 minutes on each side or until lightly toasted.

Rub 1 side of bread slices with halved garlic; top evenly with tomato mixture.