

# **Bruschetta**

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(makes 8-12 servings)

12 - 3/4 inch slices of French bread

1/2 cup olive oil or more

4 cloves minced garlic

## **Procedure:**

1. Using a pastry brush, apply the garlic olive oil to both sides of the bread and place on a 1/2-size sheet tray; broil for 2-3 minutes or until slightly golden in color; repeat procedure so that both sides are lightly toasted. If using a grill, place the bread directly on the grill until lightly browned on both sides. Top with tomato relish and serve.

