

Tomato Relish

(makes about 1 cup of relish - enough for 8-12 bruschetta)

6 Roma tomatoes

1/2 to 1 teaspoon fresh, minced garlic or to taste

1/4 cup basil, fresh copped

3 tablespoons olive oil

Salt & black pepper to taste

Procedure:

1. Bring 1 gallon of water to a boil; core and score the tomatoes; drop them in the boiling water for 30 seconds then transfer them to a bowl of ice water; using a pairing knife, remove the skins. Cut the tomatoes in half lengthwise and remove the centers, liquid and seeds; dice the tomatoes and place them in a 3-quart mixing bowl; add garlic, basil, olive oil, salt and pepper; mix well, taste and adjust flavors and seasoning; let stand at least 30 minutes. Serve at room temperature.

