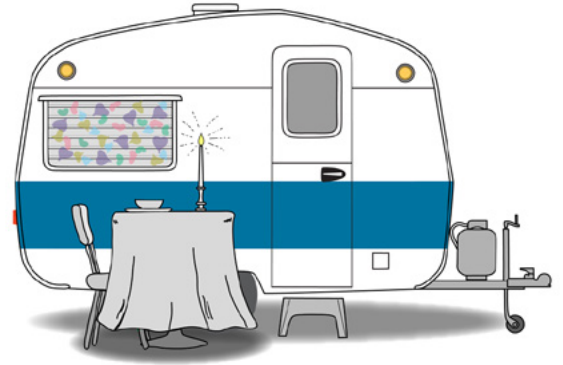


BRUSCHETTA

Make as much as you want.
By Dennis W. Viau; an original recipe.

This bruschetta is a delicious appetizer or snack. In Italy it would be part of an antipasti. I would proudly serve this to my guests. The anchovies will not be offensive to the taste if used sparingly. Those who love the flavor of anchovies might want to be more generous. Additionally, those who like a lot of cheese can be more liberal with it. Make this the way you want.



Ingredients:

For the anchovy sauce:

10 anchovy filets
¼ cup (60ml) extra virgin olive oil (see below)

For the bruschetta:

A baguette or other bread
1 or more tomatoes
Parmesan or Romano cheese
Mozzarella cheese

Directions:

Drain the oil from the filets and then mash them well with a fork. Add the extra virgin oil and stir to mix.

Slice the baguette into long pieces or into little rounds. Butter the bread and toast under the broiler, watching it closely to avoid burning,

Slice the tomato(es) thinly.

Spread a thin coating of the anchovy sauce on the toasted bread. Use more or less according to your taste. Arrange the tomato slices on the toast in a single layer. Top with some of the cheeses, again more or less according to your taste. Return to the broiler for about 30 seconds to lightly melt the cheese.

If using a long piece of baguette, cut between the tomato slices. Arrange the pieces on a platter for serving.

About the Olive Oil:

You can use this sauce to drizzle over cooked pasta or as a dipping sauce for pieces of bread. Add more oil, up to 1 cup (240ml).