



**FEBRUARY | CHIEF STEFANO**

**KEEP  
CALM  
AND  
COOK  
ON**

# BRUSCHETTA

**SERVES 4-6**

## INGREDIENTS

8-10 fresh Roma tomatoes (or tomatoes of your choice)

½ cup (½ handful) of fresh basil

4-6 cloves of fresh garlic

4-6 tablespoons extra virgin Olive oil

1 teaspoon fresh lemon (or lemon juice)

¾ -1 teaspoon kosher salt (or to taste)

½ teaspoon of course black pepper (+ or to taste)

2 fresh baguettes (chef's choice)

## DIRECTIONS

Thoroughly rinse and dry tomatoes and basil; dice tomatoes and place into strainer to drain excess liquid. In a bowl toss together basil (hand-tear), minced garlic, Olive oil, lemon juice, salt and pepper. Mix together gently.

Place mixture in refrigerator while you prepare baguettes (30-45 minutes). If refrigerated, let it sit out for 15-20 minutes before serving.

Preheat oven to 350 degrees. Slice baguettes to your preference (thicker for old school Italian style). Brush Olive oil on slices and bake 5-10 minutes. Remove from oven; generously hand rub fresh garlic cloves on slices. Spoon mixture on half of the slices and serve the remaining slices alongside extra mixture for a self-service style.

—Mangia!



**CITY OF COSTA MESA  
FIRE & RESCUE**

P.O. BOX 1200, COSTA MESA  
CALIFORNIA 92628-1200