

Bruschetta with Balsamic Wine Glaze

Serves 8

Ingredients

2 ripe tomatoes, seeded and diced
¼ cup fresh basil, chopped medium
¼ cup Olive Oil
Salt and pepper to taste
1 baguette bread, sliced

Balsamic Wine Glaze Ingredients

2 tablespoons dry red wine
1 cup balsamic vinegar

Directions

Make the balsamic wine glaze by adding the ingredients to a small pot and simmering on medium low heat until reduced by half. Set aside to cool. Can be made up to one week ahead. Combine all the bruschetta ingredients (except the bread) in a large bowl and stir well. Place some of the bruschetta ingredients on the baguette slices and drizzle with a little of the Balsamic Wine Glaze.