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Dr. Fink's Bruschetta

Ingredients

- 3 medium tomatoes or 4 roma tomatoes
- 4-5 green onions
- ¼ cup olive oil
- ⅛ cup balsamic vinegar
- ⅛ cup red wine vinegar
- Salt to taste
- Pepper to taste
- 1 french baguette

Directions

1. Pre-heat oven to 200 degrees
2. Slice baguette into 1 ½ inch slices
3. Place on cookie sheet and bake in oven until lightly toasted (it doesn't need to be browned, just lightly crispy) - about 15 minutes
4. Rinse tomatoes and green onions
5. Dice tomatoes
6. Thinly slice green onions - you can use both the white and green parts, but I only go about halfway up the green part
7. In a medium-large bowl, combine oil, vinegars, and salt/pepper with tomatoes and green onions
8. Cover and refrigerate tomato mixture until ready to use
9. Serve by spooning tomato mixture onto toasted bread slices
10. Enjoy!