

# Bruschetta à la Robert Mondavi

Napa Valley, California

1 lb. ripe plum tomatoes  
1 garlic clove  
1 Tbsp. fresh basil, chopped  
¼ cup olive oil  
¼ chopped shallot or green onion  
2 Tbsp. parsley, chopped (preferably Italian flat leaf)  
Spash of Vinegar  
Salt and pepper to taste  
Sliced French or Italian bread  
2 Tbsp. Olive oil

Cut tomatoes in half, gently squeeze out the seeds and dice the flesh.  
Add remaining ingredients.

Preheat the oven to 375°. Lay bread slices on a baking sheet. Brush lightly with olive oil and bake for 10 minutes, or until golden and crisp. Spoon tomato mixture onto bread and serve.

