

House on Kahl Road Cookbook Recipe

Bruschetta with Feta

- 1 Baguette
- 1 Tablespoon olive oil
- 4 Garlic cloves, crushed
- 1 Cup tomatoes, chopped
- 1/2 Cup minced fresh basil
- 6 Ounces feta cheese, crumbled
- Ground pepper

1. Combine olive oil, garlic, tomatoes and basil. Let sit for 15-20 minutes.
2. Slice baquette and toast open faced until center is golden.
3. Spoon and spread mixture on toasted bread.
4. Sprinkle with feta and pepper.
5. Broil until feta begins to melt.
6. Slice into individual pieces and serve.

