

Cooking With Rania

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Endless Summer Bruschetta

INGREDIENTS

Red onion, ¼ medium (thinly sliced)
Red wine vinegar
2 medium Ripe Heirloom tomatoes ~ diced
¾ cup halved Cherry or grape tomatoes
Mixed herbs (such as basil, cilantro and mint), 1 cup (roughly torn)
Sea salt, 1 teaspoon, plus extra for serving
½ cup Greek olive oil plus more for drizzling

Good quality day-old bread, 2 thick slices
Garlic clove, 1 (peeled and halved)

Ripe Hass avocado, ½ (pitted, quartered lengthwise and peeled)
Persian cucumber, 1 (peeled and sliced into ¼-inch rounds)
Freshly ground black pepper

DIRECTIONS

In a small bowl, combine the onion and red wine vinegar and set aside to macerate for about 5 – 10 minutes.

In another bowl combine the chopped heirloom tomatoes, halved cherry tomatoes, torn herbs, 1 teaspoon sea salt, ½ cup of the extra-virgin olive oil, macerated red onion plus 2 tablespoons of the red wine vinegar macerating liquid

Stir to combine and set aside to marinate for 15 minutes.

Preheat oven to 350 degrees and toast the bread slices until golden brown on both sides. Once they are golden-brown, use a pastry brush to lightly coat the bread with the remaining 2 tablespoons extra-virgin olive oil and then rub the bread with the halved garlic clove.

On each piece of toast, place an avocado quarter and using a fork, smash the avocado onto the toast. Season with sea salt and place the toasts on 2 plates

To the bowl with the tomato mixture, add the sliced cucumber and stir to combine Spoon some of the tomato salad over each toast. Sprinkle with freshly ground black pepper.

Serves: 20