Spicy Tomato Bread (Bruschetta)

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This has become one of our favorite appetizers, we think you will like it too...

Here is what you will need:
4 Medium Vine Ripened Tomatoes
1/4 Cup Fresh Shredded Parmesan Cheese
1 or ...2 Tablespoons Olive Oil
1 Teaspoon Italian Seasoning
1 Teaspoon Black Pepper
1/2 Teaspoon Coarse Salt

Bread (Baguettes, French or Italian Bread)
Large Clove Fresh Garlic (optional step)

Dice and seed the tomatoes, then place in a bowl.
Add the Italian seasoning, salt, pepper and oil to the tomatoes and mix. Put the tomato mixture in a saucepan and place over medium low heat until the herbs become aromatic and the tomatoes are well warmed, do not boil or cook the tomatoes.
Meanwhile, cut your bread into slices and lightly toast each side under the broiler...

(optional step) Cut a garlic clove to expose a flat side that can easily be rubbed on your toast, use this clove and lightly rub one side of each toasted slice.

Top each slice of bread with the tomato mixture and a pinch of shredded cheese, then return to the broiler until the cheese has melted.

Serve immediately, we top each slice with a bit of the liquid

from the saucepan for some extra flavor.

Background Music
"Awesome Call" Kevin MacLeod (incompetech.com)
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