



Prelude: Strawberry Basil Bruschetta

Ingredients:

- 1 Baguette
- ¼ Cup Diced Red Onion
- ½ Cup sliced Fresh Basil Leaves
- 2 Cups Diced Fresh Strawberries
- 2 Tablespoons Balsamic Vinegar
- ½ Tablespoon Olive Oil
- ½ Teaspoon Ground Black Pepper
- ⅛ Teaspoon Salt



Appetizer serves 4

Directions:

1. Slice Baguette (¼" slices) and place slices on a sheet pan
2. Drizzle Olive Oil on the sliced baguette, and sprinkle with Salt and Pepper
3. Bake the sliced baguette for 5 minutes at 350 degrees
4. Peel and dice red onion
5. Finely chop fresh basil leaves
6. Remove strawberry stems and dice strawberries
7. Combine red onion, basil and strawberries. Add balsamic vinegar and a drizzle of Olive oil. Mix Well.
8. Serve the toasted baguette slices with bruschetta mixture and enjoy!

Holly Ball

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