



5 Ways Bruschetta

Crostini [krò'stênē] means “little toasts” in Italian, or small, thin slices of toasted bread. They’re the anchor of the versatile appetizer we call bruschetta, providing the perfect vessels for crunchy flavorful bites.

To prepare crostini: Cut 1 (10.5 ounce) **French baguette loaf** on a bias into $\frac{3}{4}$ -inch-thick slices; brush both sides with $2\frac{1}{2}$ tablespoons **olive oil**. Grill slices on medium-high $1\frac{1}{2}$ minutes per side or until grill marks appear; rub top sides of bread slices with 1 **garlic clove**. Crostini can be prepared up to 2 days in advance. Cool completely, then place in a large zip-top plastic bag; seal bag, pressing out excess air. Store crostini at room temperature.

1. Grilled Provençal

Slice 1 small **eggplant** (about 1 pound), 2 medium **tomatoes** and 1 small **onion** into 1-inch-thick slices; brush both sides with 3 tablespoons **olive oil** and sprinkle with $\frac{3}{4}$ teaspoon **salt** and 1 teaspoon **cracked black pepper**. Grill vegetables, covered, on medium-high heat 10 minutes, turning once halfway through cooking.

Chop vegetables into 1-inch pieces; toss with $\frac{1}{4}$ cup **red wine vinegar**, 2 tablespoons chopped **kalamata olives**, 1 tablespoon **olive oil** and $1\frac{1}{2}$ teaspoons **anchovy paste**. Makes about 3 cups.

Top each crostini with about 2 heaping tablespoons eggplant mixture; evenly sprinkle with 2 tablespoons chopped fresh **parsley** leaves and $\frac{1}{4}$ cup toasted **pine nuts**.

2. Grilled Tuna, Caper & Red Onion

Place 2 (8-ounce) **tuna steaks** and $\frac{1}{2}$ cup **olive oil** in large zip-top plastic bag; refrigerate at least 1 hour or up to 1 day. (This helps keep the fish moist.)

Whisk together 2 tablespoons fresh **lemon juice**, 2 teaspoons **Dijon mustard**, $\frac{3}{4}$ teaspoon **pure honey** and $\frac{1}{8}$ teaspoon **salt**; whisking constantly, slowly drizzle in $\frac{1}{4}$ cup **extra virgin olive oil** until emulsified. Toss $\frac{1}{4}$ cup drained **capers** and 2 tablespoons finely chopped **red onion** with all but 2 tablespoons lemon juice mixture.

Remove tuna from marinade; discard marinade. Brush both sides of tuna with remaining lemon juice mixture; sprinkle with $\frac{1}{4}$ teaspoon **salt** and $\frac{1}{8}$ teaspoon **cracked black pepper**. Grill tuna, covered, on high 6 minutes or until internal temperature reaches 145° , turning

once halfway through cooking. Flake tuna with fork; toss with caper mixture. Makes about 3 cups.

Top each crostini with about 2 heaping tablespoons tuna mixture; evenly sprinkle with 2 tablespoons chopped **chives**.

3. Ricotta Caprese

Stir $1\frac{1}{2}$ cups **whole-milk ricotta cheese**, $\frac{1}{4}$ teaspoon **salt** and $\frac{1}{8}$ teaspoon **pepper**; gradually stir in 1 tablespoon **extra virgin olive oil**.

Toss 2 cups quartered **red** and/or **yellow cherry tomatoes**, 2 tablespoons **extra virgin olive oil**, 1 tablespoon minced **shallot**, 1 tablespoon **red wine vinegar**, 1 minced **garlic clove**, $\frac{1}{4}$ teaspoon **salt** and $\frac{1}{8}$ teaspoon **ground black pepper**. Makes about 2 cups.

Spread each crostini with about 1 tablespoon ricotta mixture; evenly top with tomato mixture and sprinkle with $\frac{1}{4}$ cup fresh **basil** leaves.

4. Black Bean, Arugula & Queso Fresco

Toss 1 (15-ounce) can drained and rinsed **black beans**, 4 cups loosely packed **arugula**, 3 tablespoons **extra virgin olive oil**, 1 tablespoon fresh **lime juice**, 1 minced **garlic clove**, 1 teaspoon **ground coriander**, $\frac{3}{4}$ teaspoon **salt** and $\frac{1}{4}$ teaspoon **ground black pepper**. Makes about 4 cups.

Top each crostini with about 3 tablespoons bean mixture; evenly sprinkle with $1\frac{1}{2}$ cups crumbled **queso fresco** or **chèvre** and $\frac{1}{4}$ cup toasted **pepitas**.

5. Grilled Asparagus, Red Pepper & Prosciutto

Toss 1 bunch **asparagus** (ends trimmed) with 2 tablespoons **olive oil**; grill asparagus, covered, on medium-high heat 8 minutes or just until tender, turning once halfway through cooking.

Chop asparagus into 1-inch pieces; toss with $1\frac{1}{4}$ cups chopped, drained **roasted red peppers**, 3 tablespoons **red wine vinegar**, 1 minced **garlic clove**, $\frac{1}{4}$ teaspoon **salt** and $\frac{1}{8}$ teaspoon **cracked black pepper**. Makes about $2\frac{1}{4}$ cups.

Top each crostini with about 2 tablespoons asparagus mixture; evenly top with $\frac{1}{2}$ cup shaved **Parmesan cheese** and 3 ounces shaved **prosciutto**.