



Bruschetta

Inn at Jackson

Provides a great option for an afternoon snack for guests to enjoy.

Ingredients

1 narrow Italian or French loaf of bread
1 head garlic, cut in 1/2 crosswise
2 tablespoons extra-virgin olive oil
Kosher salt and pepper

Directions

Preheat oven on broiler setting. Place a rack approximately 6 inches from broiler.

Slice the loaf of bread, on the bias, into 3/4-inch slices. Place bread in oven on sheet pan and broil until golden brown on both sides, approximately 2 minutes for the first side and 1 to 1 1/2 for second side. Remove to a platter and rub each slice of bread with the garlic and then brush with olive oil. Sprinkle with salt and pepper and serve immediately.

Yields approximately 32 pieces

You can use your imagination and add toppings such as tomatoes, onions, or cheese to enhance this recipe.