



## 5 Ways Bruschetta

Crostini [kròstēnē] 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, Capers & 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  $145^{\circ}$ , 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**.