

## *Bruschetta and Crostini*

*Bruschetta and Crostini are the ultimate vehicles for any number of toppings. Use good bread and good olive oil.*



### *Bruschetta*

4 half inch-thick slices of sour-dough or any Italian country-style bread

1/4 cup olive oil

kosher salt and freshly ground pepper

1 garlic clove

1 Tbs freshly grated Parmigiano-Reggiano cheese

Prepare a gas or charcoal grill. The grill should be medium-hot.

Cut the slices of bread in half and brush both sides with a generous amount of olive oil. Season both sides with salt and pepper.

Grill the bread, turning once, until lightly browned on both sides.

Gently rub 1 side of the toasts with garlic, sprinkle with cheese and serve.

### *Crostini*

3 garlic cloves

pinch of kosher salt

8 Tbs (1 stick) high-quality salted butter, softened

1 teaspoon fresh lemon juice

cracked black pepper

8 1/4 inch-thick slices of baguette

On a cutting board, finely chop the garlic and sprinkle the salt over it. Keep chopping and smashing the garlic and salt together to make a paste. Use a wide-bladed knife so you can smear the paste along its flat side. You can also do this in a mortar and pestle.

In a small bowl, mix the butter, lemon juice, and garlic paste. Fold the softened butter over and onto the garlic mixture mashing it down with the back of a spoon or spatula. Season to taste with pepper and continue folding.

Preheat the oven to 375 degrees

Lay the bread on a baking sheet and brush both sides with garlic butter. Bake for 6 to 7 minutes, turning once, until golden brown but not too crispy. Let cool before using.