

Mexican Bruschetta

Ingredients

- 1 long sour dough baguette
- 1 1/2 pounds tomatoes, seeded and diced pretty small
- 2 tablespoons olive oil
- 1 bunch cilantro, chopped fine
- 6 cloves garlic, minced
- 2 teaspoons red pepper flakes
- 3/4 cup Monterey Jack cheese, shredded



Heat broiler. Slice baguette down the middle and brown ever-so-slightly under the broiler.

In a bowl, mix tomatoes, olive oil, cilantro, garlic, red pepper and cheese.

Cover cut side of bread with tomato mixture. Place under broiler until the whole things begins to brown and the cheese begins to melt—about 2 minutes.

Remove and slice into serving pieces.

Makes 16 to 20 pieces.