

# ED'S HEIRLOOM TOMATO AND PEACH BRUSCHETTA

There is no better time than summer to combine the sweetness of ripe peaches and the beautiful acidity of heirloom tomatoes. With a simple twist, this classic dish is transformed into a refreshingly decadent appetizer that will wow and satisfy your patio party guests. I chose to serve this dish deconstructed, topped with goat cheese and sherry balsamic glaze: an optional elevation to a dish that can easily be made with ingredients readily available in your kitchen.



## GATHER

This recipe is purely 'to taste.' Use whatever measurements your palate desires.

**Heirloom tomatoes\***

**Peaches**

**Garlic\***

**Basil**

**Olive oil**

**Salt & black pepper**

**Crusty bread**

\*Heirloom tomatoes may be substituted with cherry tomatoes. Smashed garlic may be substituted with garlic powder.

## PREPARATION

1. Quarter tomatoes, dice peaches, chop or julienne basil, smash garlic and place into olive oil for one half hour. Once the time has completed, remove garlic from oil and divide oil into two. Combine all cut ingredients, one half of the divided oil, and salt & pepper to taste. Chill in refrigerator.
2. While mixture is chilling, cut crusty bread into desired shapes. Combine with second batch of oil and arrange on a sheet pan. Toast in oven at 400 degrees until light brown (5 to 6 minutes).
3. Combine toasted bread with chilled mixture, serve immediately and enjoy!

