

BRUSCHETTA

Savory or Sweet!

Using a base of a toasted baguette and creamy ricotta, try this twist on a BLT.



Oven-Dry or Roast the Tomatoes

- Best for cherry or plum tomatoes (Roma)
- Keep: Refrigerate for up to a week, or freeze for up to six months
- Use: Chop and fold into grain salads or pasta dishes, or layer onto sandwiches.

Halve the tomatoes (as many as you want) and place, cut sides up, in a single layer on a parchment paper lined baking sheet. Drizzle with olive oil and sprinkle with salt. Bake at 250 degrees until tomatoes are slightly wrinkled and jammy, 2 to 3 hours.

Alessi and Sendik's both sell a balsamic glaze.

Place the roasted tomatoes on top of the ricotta. Layer arugula and cooked bacon halves and drizzle with the balsamic glaze. You can add shaved Parmesan on top if you wish to do so and serve open-faced.

Do you need something **sweet** to follow that **savory** BLT?



1 baguette cut into 1" slices

¼ cup plus 2 tsp. extra-virgin olive oil, divided

2 cups ricotta

2 tsp. kosher salt

1 tsp. freshly ground black pepper

2 cups strawberries, chopped

2 Tbsp. mint or fresh basil, thinly sliced Balsamic glaze for serving

1. Preheat oven to 400 degrees.
2. Place baguette slices on baking sheet and drizzle or brush with ¼ cup olive oil. Bake until toasted about 10 minutes.
3. Mix ricotta with salt, pepper, and 2 teaspoons oil. Spread each toast generously with ricotta mixture and top with strawberries.
4. Garnish with mint or basil and drizzle with balsamic glaze.