**Bruschetta**

**Total Time: 15 - 20 Min Servings: 4-6 Appetizers**

**INGREDIENTS**
2 - 3 lbs heirloom or red tomatoes
1 medium large red or yellow onion
1 bunch basil
1 clove garlic
1 lemon
salt & pepper
olive oil
balsamic vinegar
fresh mozzarella slices, or shredded parmesan
topping medium: toasted bread, non-toasted bread, crackers, chips, croutons, cold pasta, pieces of cardboard, etc - this stuff tastes good on just about anything

**PREPARATION**
1. Chop up the tomatoes and onions, and put into a large bowl.
2. Halve and squeeze the lemon over the mixture
3. Add in olive oil and balsamic vinegar, in about a 2 part oil, 1 part vinegar proportion. Some people like a lot, others like it dry with just the hints of flavor - I usually start with 2 tbsp oil to 1 tbsp vinegar and work from there. Keep in mind the tomatoes and lemon will also contribute juices to the dish.
4. Mince or press the clove of garlic and add to the mixture
5. Salt and pepper to taste
6. Chop, and add about 2 tablespoons of basil - more if you love the basil, less if you don't - this recipe is all about your preferences!
7. Toast your bread very lightly in the oven first on one side on Broil. Then take toast out of the oven, flip it over, and spoon on the tomato topping. Return to the oven for a minute or two.