

**Basil & Tomato Bruschetta**

1 loaf French bread, cut into ½ inch slices, 18 slices  
4 tablespoons extra virgin olive oil (EVOO)  
salt  
¼ cup peeled, chopped and drained fresh tomatoes (or use canned tomatoes)  
¼ cup finely chopped red onion  
3 tablespoons finely chopped black olives  
6 oz Sweetwater Valley, Tomato Herb Cheese, shredded

*Note: the portions above assume that the French bread is approximately 2-2½ inches in diameter; this will result in 1½ tablespoons of mixture per slice.*

Pre-heat oven to 400°F.

Place bread slices on a baking sheet, brush one side with 3 tablespoons of the EVOO, reserving 1 tablespoon of oil. Place in oven and lightly toast on one side. Remove and allow to cool.

Combine the remaining ingredients, plus 1 tablespoon of EVOO, toss. Allow the mixture to stand for 30 to 45 minutes to allow all of the flavors to combine.

Spread approximately 1½ tablespoons of the mixture on each slice of bread. Place the baking sheet under the broiler and allow the mixture to melt, approximately 1-2 minutes. Remove and enjoy!!