

# ROSENTHAL OLIVE RANCH

## Brochette Karen Rosenthal Style

### Ingredients:

- 2 Cups Finely Cut Tomatoes  
(I use Roma because they are meaty)
- 2 Cloves Garlic; Minced
- Pinch of Salt
- 2 Tablespoons Rosenthal  
Dark Balsamic Vinegar
- 4 - 6 Tablespoons Rosenthal's  
Arbosana EVOO  
(Extra Virgin Olive Oil)
- 2 Tablespoons Basil; Finely Cut
- 1 French Baguette, Cut on Diagonals

### Instructions:

1. Set oven to broil.
2. Mix together tomatoes, garlic, salt, Dark Balsamic Vinegar, and Basil in a bowl; let marinate.
3. Place baguette slices on a cookie sheet.
4. Slather with EVOO and broil in the oven; watch closely to avoid burning.
5. Turn over and toast slightly; when toasted, remove from the oven and top with tomato mix.
6. Eat and enjoy!

Note: This is an excellent appetizer to take for parties. Transport baguette slices separate from tomato mix and allow guests to make their own.