



Parmesan Bruschetta

Pairs well with Wild Vines® Blackberry Merlot

Serves 2

- 6 slices Crusty Italian bread
- 1T Extra virgin olive oil
- 2 Garlic cloves, minced
- 2 Tomatoes, chopped
- 1/4 C Parmesan cheese, shaved
- pinch each of ground black pepper and salt

Mix together tomatoes, garlic, and a pinch of salt and pepper. Set aside and preheat the broiler. While the oven is heating, brush both sides of the bread with olive oil. Broil until lightly browned on both sides--without toasting the bread all the way through. Spoon the tomato mixture over the bread, and shave a generous helping of Parmesan cheese on top.