



Bruschetta Three Ways

Prepared by Stacey Borgmann in our kitchen at ShadowGlen model.

Nothing screams summer quite like Bruschetta. Here we get creative with three mouthwatering toppings: Caramelized Onion, Goat Cheese and Fig.

Serves
8-10

Prep Time
30m

Cook Time
15-30m

Difficulty
Easy

Ingredients:

Ciabatta bread, sliced
Olive oil

Caramelized Onion

2 Large Sweet onions, chopped
2 Shallots, chopped
2 T Oregano, chopped
2 T Basil, chopped
Sea salt and pepper
Parmesan shaves

Caprese

1 C Cherry tomatoes halved
1 C Mozzarella cubed
2 T Basil, ribbons
Olive oil
Sea salt and pepper

Goat Cheese & Fig

4 oz Goat cheese, in small pieces
Fig preserve such as Bonne Maman
Honey

Directions:

Cut bread to desired thickness (1/4-1/2 inch).

In a large sauté pan, add enough olive oil to cover the bottom of the pan and heat on medium-high. Once oil is heated, add bread, frying until both sides are golden with a crispy edge. Remove on to serving platter and set aside.

To make Caramelized Onion: Heat olive oil on medium-low in a medium sized sauce pan. Add onions and shallots and continue heating until caramelized, but not burnt (about 30 minutes). Remove from heat and add oregano, basil and salt to taste. Place on bread, top with parmesan and serve.

To make Caprese: Mix tomatoes, mozzarella and basil together in a large bowl. Add a splash of olive oil, salt and pepper to taste and stir. Place on top of bread and serve.

To make Goat Cheese and Fig: Layer goat cheese and fig preserves on bread. Top with a drizzle of honey and serve.