

Bacon, Lettuce and Tomato Bruschetta - recipe from TheOtherWhiteMeat.com

Times: 10 minutes prep, 15 minutes cook

Ingredients:

8-10 slices bacon, crispy cooked and crumbled

3-4 Roma tomatoes, (plum), seeded and chopped, about 1 1/3 cup

1 cup green lettuce, chopped

2 tablespoons fresh basil leaves, chopped

1 clove garlic, minced

1/4 teaspoon salt

1/4 teaspoon ground pepper

About 1/3 cup olive oil

1/2 16-oz. package twin French bread loaves, cut in 1/4-inch slices

1/3 cup blue cheese, OR feta cheese, crumbled (optional)

Cooking Directions:

In medium bowl, stir together all topping ingredients; set aside. Brush olive oil on both sides of bread slices; place on baking sheet. Bake at 400 degrees F., turning once, for 7 minutes per side or until crisp and golden brown; cool. Spoon about 1 tablespoon topping on each toast round.*

Makes about 24 appetizers.



* Or, serve topping in a small bowl, surrounded by the toast rounds.

Tailgate Tip: Prepare and refrigerate topping ingredients and bake toast rounds ahead of time. For best flavor, stir together topping ingredients just before serving.

Analysis is for one piece.

Nutrition:

Calories: 68 calories

Protein: 2 grams

Fat: 5 grams

Sodium: 121 milligrams

Cholesterol: 2 milligrams

Saturated Fat: 1 grams

Carbohydrates: 6 grams

Fiber: 1 grams

