

Strawberry Bruschetta with melted Brie

2 cups LOCAL strawberries, diced
1 cup diced tomatoes
¼ small onion, finely diced
3 Tbsp chopped basil
2 Tbsp olive oil
1 Tbsp balsamic vinegar
1 tsp sugar
salt and pepper to taste
1 baguette, cut into ½ inch slices
250 g Brie cheese, cut into ¼ inch slices

Yield: 12 servings

Preheat oven to 450 F.

In medium bowl, mix strawberries, tomatoes, onion, basil, oil, vinegar, salt and pepper.

Place sliced baguette on a baking sheet and top each slice with a slice of Brie.

Bake until the Brie is melted, 3-5 min. Remove bread from oven and top each slice with strawberry mixture. Serve immediately.

