

SWEET ONION & CHERRY TOMATO BRUSCHETTA

20 cherry tomatoes, cut in half
1 Walla Walla Sweet Onion, cut into thin slices
15 kalamata olives, pitted and finely chopped
2 tablespoons finely chopped fresh basil
1 tablespoon capers, drained
1/2 cup olive oil

2 teaspoons balsamic vinegar
1 teaspoon finely chopped garlic
Freshly ground black pepper
8 slices Italian country bread, about
1/2 inch thick and 4 inches wide
4 ounces mascarpone cheese

1. Mix together tomatoes, onions, olives, basil, capers in a small bowl. Whisk together the olive oil, balsamic vinegar, garlic, and black pepper. Pour over the tomato-onion mixture, and toss. Set aside.
2. Brush the bread with olive oil and grill slices directly over medium heat, turning once, until toasted, 2 to 3 minutes total. Divide the mascarpone evenly among bread slices, spreading it with a knife. Spoon the tomato onion mixture over the mascarpone cheese, dividing evenly and serve at room temperature.

Serves: 8 people

Courtesy of: Joan Deccio Wickham