

SARDINE TOASTS WITH TOMATO AND WALLA WALLA SWEET ONIONS

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YIELD 2 servings

TIME 10 minutes

Sardine toasts are just the thing to eat when you're starving and there's nothing in the house for dinner. With their saline flavor and buttery texture, all sardines need is some good bread and a little crunchy onion to set them off. Substitute smoked salmon or meats if you prefer.

INGREDIENTS

- 4 thick slices crusty sourdough bread
- 1 garlic clove, halved
- Softened butter, as needed
- 1 large ripe tomato, thinly sliced
- 1 can sardines (6 to 7 ounces), deboned if you like
- ¼ small Walla Walla Sweet Onion, thinly sliced
- Extra-virgin olive oil, for drizzling
- Fresh lemon juice, to taste
- Flaky sea salt
- Coarsely ground black pepper
- Fresh basil leaves, torn (optional)

PREPARATION

Toast the bread under a broiler (on both sides) or in the toaster.

While the toast is still warm, immediately rub it (aggressively!) with the cut side of the garlic clove, then spread toast generously with butter. Top butter with tomato slices and lightly salt them.

Top tomatoes with sardines and then onion slices. Drizzle with olive oil and lemon juice, then season with more salt and pepper. Garnish with basil if you like and serve immediately.