







Recipe Name: Mozzarella Bruschetta <i>From The Kitchen Of: Chef Michael & Chef Melissa, Huron River Club</i> 	
Chef Demo October 8, 2011	Farmington Farmers & Artisans Market
Ingredients: 1 lb. fresh Mozzarella 1 bunch fresh basil 2 tomatoes 2 tablespoons balsamic vinegar 1 teaspoon kosher salt ¼ cup chopped red onion 2 tablespoons Evo 1 baguette	    www.DowntownFarmington.org

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Directions: Tomato Relish: Step 1. Chop tomatoes Step 2. Dice red onion Step 3. Take the chopped tomatoes and red onion, add balsamic vinegar, kosher salt and olive oil. Toss and set aside. Step 4. Slice bread on an angle, brush with olive oil and place on cookie sheet. Flash under broiler to slightly toast the bread. Set aside. Step 5. Slice Mozzarella a quarter inch thick Assemble: Place Mozzarella on toasted bread and top with tomato relish. Lightly chop fresh basil and garnish the top of the bruschetta with the fresh basil, drizzle extra virgin olive oil and balsamic reduction over the finished product. Balsamic Reduction: Quart of balsamic vinegar, simmer over medium heat until it coats the back of a spoon. Set aside. Serve at room temperature.	