

Recipe for: Strawberry Bruschetta

Even though Bruschetta translates to "roast over coals", this light & tart dish is perfect for your outdoor gatherings. This SIMPLE, yet elegant dish will make your friends say WOW

INGREDIENTS:

- 2 Pints Fresh Strawberries (diced)
- 1 tsp Sugar (or substitute)
- 4 Tbs Fresh Basil Leaf (julienned)
- 2 Dash Rhubarb Bitters
- 1 Tbs Balsamic Vinegar
- 1 tsp Fresh Lime Juice
- 1 Pinch of Sea Salt
- 1 Pinch of Fresh Ground Black Pepper
- 1 Box Crisp Ginger Snaps

Variations:

- *Kick it up a notch by garnishing with feta or goat cheese
- *Replace Basil with Mint

METHOD:

Dice strawberries and place into a large mixing bowl with the sugar. Set aside and allow berries to macerate.

Next, Julienne the basil. To Julienne, stack the basil leaves and roll like a cigar. Once rolled, thinly slice. This will leave you with ribbon shaped basil. Add to the bowl.

Add the remaining five ingredients. Toss lightly to coat the strawberries. Taste and add additional ingredients to suit your personal tastes. Serve on top of a crispy Ginger Snap Cookie

