Bruschetta

Make-ahead · Serves a crowd · Holiday · Makes about 24 toasts

Ken's note: TBD

Ingredients

- 1½–2 lb ripe tomatoes, diced (roma or other firm, ripe tomatoes)
- 2–3 cloves garlic, very thinly sliced
- 1 baguette, sliced ½ inch thick
- ⅓ cup extra-virgin olive oil, plus more for the bread
- A large handful of fresh basil, torn or thinly sliced
- Kosher salt, for draining the tomatoes
- Flaky salt, to finish
- Optional: a small splash of balsamic vinegar, or a drizzle of balsamic glaze

Method

1. Toss the diced tomatoes with a good pinch of kosher salt and drain in a colander for 15–30 minutes, then pat dry. Meanwhile, brush the baguette slices with olive oil and toast or grill until golden.
2. Toss the drained tomatoes with the thinly sliced raw garlic, basil, and enough olive oil to dress them (and the balsamic, if using). Spoon onto the toasts just before serving, and finish with flaky salt. The tomato mixture can sit for a bit, but assemble the toasts at the last minute so the bread stays crisp.