

While I'm not sorry to see summer go, I'm sad that I'll have to soon resort to grocery store tomatoes for the next year or so. There's nothing like tomatoes the way they are supposed to be grown, so this week I'm going to share a recipe that showcases them in the best way. This recipe started as a salad, but after some experimentation, I decided to turn it into an unconventional bruschetta.

This bruschetta recipe is different from most, in that it combines raw tomatoes in all their summer glory with some that have been roasted in avocado oil until they are sweet and jammy. Some fresh basil and a sprinkling of coarse sea salt, and you've got an appetizer or snack that is seriously perfect.

You can use any type of tomato you want here, or a combination. Last time I was at the farmer's market, I got a variety of heirloom and cherry tomatoes and used them all here, and the results were fantastic. Normally I might drizzle my tomatoes with some balsamic vinegar, but the avocado oil compliments them so well here, that I left it out this time. That's the thing about good tomatoes — they need very little to make them delicious. The crunchy salt and fresh ground pepper compliments the sweetness nicely, so I decided to just spoon over some crunchy bread and be done with it.

Ingredients:

2-3 pounds fresh tomatoes, any variety  
5 tablespoons extra-virgin avocado oil, divided  
3 cloves garlic  
1 loaf crusty French or Italian bread, sliced  
1 bunch fresh basil leaves, sliced  
Aztec Sea salt

Directions:

Preheat oven to 350 degrees F.

Chop all of the tomatoes and divide between two bowls. Toss each half with two tablespoons of the oil and lay one half on a baking sheet. Roast for 45 minutes, until the tomatoes are shriveled, browned around the edges, and lightly caramelized. Transfer the roasted tomatoes to the bowl with the raw tomatoes.

Mince 2 cloves garlic and add it to the tomatoes, along with the basil. Let them cool while you toast the bread.

Cut the remaining clove garlic in half and rub over the bread. Brush with the remaining tablespoon of oil, and bake for 10-12 minutes, until lightly toasted.

To serve, spoon the tomatoes over the toasted bread and sprinkle with the Aztec sea salt.