



Maple Leather Company & GreatBags® presents...
Selections from our “Mucho Easy” Recipe Collection

Seymour's Easy Bruschetta

Our first introduction to this wonderful appetizer was in Akumal Mexico, of all places. It seems that wherever we travel around the world we find delicious Italian restaurants run by expats in search of sun and adventure.

A well traveled photographer friend ordered the Bruschetta for the table and after the first order disappeared Seymour went right into the kitchen for a quick lesson and our family has been enjoying it ever since.

Ingredients:

- 3 lovely ripe tomatoes
- fresh basil leaves
- 1 tablespoon olive oil
- fresh oregano
- dash of balsamic vinegar
or fresh lemon
- 1 clove of garlic
- 1 loaf good italian bread
- salt and pepper
- 1 glass of wine

Dice Tomatoes into approx 1/4" pieces and put in bowl.

Chop basil and add to tomatoes.

Finely chop garlic and fresh oregano and Add to mixture

Add a dash of lemon juice or vinegar

Add salt and fresh ground pepper to taste.

Drink the glass of wine while the flavors of ingredients combine.

Slice and lightly toast the bread.

Spoon the mixture on the bread and serve.

Enjoy with friends: best served outdoors!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes