

## Chef from the Hood Recipes



**Chef:**

Dan Magnuson

**Restaurant:**

Soda Rock Farm

**Recipe:**

Alexander Valley Tomato Bruschetta

### Ingredients

The following ingredients make enough tomato topping for a one pound loaf of toasted ciabatta or sourdough bread:

1 lb. ripe Soda Rock Alexander Valley tomatoes, skinned, seeded, drained of excess juice & diced\*  
3 cloves of garlic, minced  
1 small red onion, minced  
1/8 cup of minced fresh, flat leaf Italian parsley  
3 tablespoons of fresh chopped basil leaves  
1/8 to 1/4 cup local, extra virgin olive oil  
2 tablespoons Da Vero red wine vinegar  
kosher salt & fresh ground pepper, to taste  
1 teaspoon toasted, crushed fennel seed (optional)

Place ingredients together in a non-reactive (glass or plastic) bowl. Mix gently, then let sit (at room temp.) for about an hour to allow flavors to marry.

### Ingredients for bruschetta:

One lb. loaf of ciabatta or sourdough bread; 2 cloves garlic; extra virgin olive oil, tomato topping & (optional) grated asiago cheese.

### Directions:

Preheat oven to 375°. Slice bread into slices with lots of surface area, about a third to a half inch thick. Place slices in a single layer on a cookie sheet and bake until golden. Flip slices over and bake other side. Smash 2 cloves of garlic with the side of a knife. Brush each warm slice with extra virgin olive oil. Rub smashed garlic into each slice. If you are adding asiago cheese, sprinkle cheese lightly over tops and return slices to oven for another minute to melt cheese. Top warm toasts with tomato topping and serve immediately.

Made hundreds of ways, bruschetta is a chewy, crunchy toast usually topped with juicy, ripe tomatoes. A showy yet simply fabulous dish with humble origins; it's like eating warm sunshine! At Fiesta and Pacific Market we love the red, ripe tomatoes from Soda Rock Farm. Buy the tomatoes here and make your own or pick up the tomato topping in our deli and make it easy!

\* To peel tomatoes: Bring pot of generously salted water (depth of 6 to 8 inches) to a boil. Remove core and make a small X across the bottom of each tomato with a paring knife. Using a slotted spoon, lower a few tomatoes into boiling water. Let water return to a boil each time. (Don't crowd with too many tomatoes at once.) Let each tomato boil very briefly, about 1 minute, or until skin starts to lift. Don't overboil! Remove tomato from pot & plunge into ice water. Skin should peel off easily.

To remove seeds: Cut tomato in half, gently squeeze out seeds & excess liquid. Dice for recipe.