

RAY'S BRUCHETTA

1 round loaf sourdough French bread
1 clove of garlic
Extra virgin olive oil
2 Portobello Mushrooms remove stems
3 Roma Tomatoes thinly sliced
1 bunch of Basil stems removed and hand tear leaves
8 ounces Mozzarella cheese thinly sliced
Balsamic Vinegar

Carefully slice bread into 2 round pieces about 3/4 inches thick and toast both sides under the broiler. Remove and rub with garlic clove and brush with olive oil.

Heat some olive oil in a large skillet over medium heat and cook mushrooms about 3 minutes per side. Cut mushrooms into 1/2 inch long slices and flay them on top of bread. Top mushrooms with tomatoes, cheese and basil. Drizzle with olive oil and vinegar. Place under broiler until cheese melts.

(E note: This is a no-fail crowd pleaser!)

Serves 4