

Bruschetta with Tapenade

Ingredients:

- Crusty baguette sliced diagonally in $\frac{1}{2}$ inch slices
- Extra virgin olive oil or softened butter
- Black Sheep Tapenade (See easy Tapenade recipe under Spreads)
- Toaster oven or broiler

Method:

- Toast slices of bread until crunchy and perhaps a little browned on both sides
- Lightly coat one side of each slice with olive oil or butter
- Return slices to oven to "crunch up" for a minute or two. **Do not burn!**
- Serve Tapenade in a small tureen or bowl with spreader along side a shallow bowl or basket of toasted bread slices.

Wine tip: Good quality Soave, Pinot Grigio, Barbaresco, light Cabernet Sauvignon, Lighter Zinfandel