

Cheese-Tomato Toasts



PREPARATION TIME
10 minutes



COOKING TIME
5 minutes



PERFECT PARTNER
assorted olives



Though smoked mozzarella gives this appetizer a distinct flavor, you can save money by using plain mozzarella. For even more savings, use drained and thinly sliced canned tomatoes.

SHOPPING LIST

- mozzarella cheese
- tomatoes
- Italian bread

ON HAND

- garlic • olive oil

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INGREDIENTS

- 12 (1/2-inch thick) slices Italian bread
- 2 garlic cloves, halved
- 1/4 cup olive oil
- 2 tomatoes, sliced into 6 thin slices each
- 1/2 pound smoked or plain mozzarella cheese, shredded

SERVES 6

COOKIN'
Express

- For a speedy way to peel garlic, lay the clove on its side. Using the flat side of a kitchen knife, press firmly on the clove to crush it and loosen the skin. Remove and discard skin.

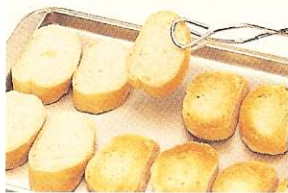
Make Ahead

You can shred the cheese and slice the tomatoes up to 4 hours ahead.

♦ VARIATION

For a fragrant and tasty addition, sprinkle 1/2 teaspoon dried oregano or basil over the sliced tomato.

1 Preheat broiler. Broil bread until golden on both sides, about 1 1/2 minutes per side.



2 Rub 1 side of bread with garlic halves. Brush with olive oil.



3 Pat each tomato slice dry. Lay tomato slices on bread.



4 Divide shredded mozzarella among bread. Broil until cheese is melted, about 5 minutes.

