

Bacon, Lettuce and Tomato Bruschetta

8-10 slices bacon, crispy cooked and crumbled
3-4 Roma (plum) tomatoes, seeded and chopped (about 1 1/3 cup)
1 cup chopped leafy green lettuce
2 tablespoons chopped fresh basil leaves
1 clove garlic, minced
1/4 teaspoon salt
1/4 teaspoon ground pepper
Approximately 1/3 cup olive oil
1/2 package (16-oz.) twin French bread loaves, cut in 1/4-inch slices
1/3 cup favorite crumble cheese, blue cheese or feta (optional)



In medium bowl, stir together all topping ingredients; set aside. Brush olive oil on both sides of bread slices; place on baking sheet. Bake at 400 degrees F., turning once, for 7 minutes per side or until crisp and golden brown; cool. Spoon about 1 tablespoon topping on each toast round.* Makes about 24 appetizers.

* Or, serve topping in a small bowl, surrounded by the toast rounds.

Tailgate Tip: Prepare and refrigerate topping ingredients and bake toast rounds ahead of time. For best flavor, stir together topping ingredients just before serving.

Analysis is for one piece.

Nutrition Facts

Nutrient	Amount Per Serving
Calories	68 calories
Protein	2 grams
Fat	5 grams
Sodium	121 milligrams
Cholesterol	2 milligrams
Saturated Fat	1 grams
Carbohydrates	6 grams
Fiber	1 grams