



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

BEFORE THE MEAL | Lou's Bruschetta

Loaf of Sour Dough Italian Bread
4 Large Vine Ripened Tomatoes
Fresh Mozzarella (Packed in Water Is the Best)
Fresh Basil
Garlic Cloves
Olive Oil

Set broiler

Slice bread (about ½ inch thick) and brush one side with olive oil

Place slices on cookie sheet and heat in broiler until golden brown

Rub warm slices with whole garlic cloves

Slice tomatoes (about ½ inch thick)

Slice mozzarella (about ¼ inch thick)

Chop basil

Alternately arrange tomatoes, mozzarella and basil on a dish and lightly cover with olive oil

Serve bread in a basket with plate of tomatoes, etc. next to it