**Ingredients:**

6 Roma tomatoes or 3-4 medium standard tomatoes, chopped (have also used a pint of diced tomatoes in the winter, draining excess juice)
1/2 cup sun-dried tomatoes, rehydrated slightly or packed in oil
4 cloves garlic, minced
1/4 cup olive oil
2 Tbsp balsamic vinegar
1/4 cup fresh basil, chopped
1/4 tsp coarse salt
1/4 tsp ground black pepper
1 baguette loaf
2 cups shredded mozzarella

**Directions:**

In a large bowl, combine both fresh and sun-dried tomatoes, garlic, oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for at least 10 minutes. Flavor gets better the longer it sits.

When ready to serve, preheat oven to broil.

Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown. This dries the bread out a touch so that it doesn’t get soggy when topped with tomato mixture.

Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese.

Broil for 5 minutes, or until the cheese is melted and starting to color.

If there’s extra (I generally double the recipe to make sure there is), I also use the tomato mixture for a pizza base and add a tablespoon or so to scrambled eggs.

Recipe Contributed by:
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