

South St. Louis Bruscetta

Here is a recipe based on ingredients readily available in St. Louis. Others may be substituted, but I can't guarantee the results.

Prep time: 10 minutes

Cook time: 20 minutes

Serves 4-6

8-12 thin slices of French Baguette bread

$\frac{3}{4}$ cup shredded Provel Cheese. Mozzarella may work also.

1 stick of butter

1 TBS fresh Oregano chopped (1 TSP dried)

4 leaves fresh Basil chopped

2 clove garlic diced

1 large Roma tomato diced (leave the peel on, the seeds will remain on the cutting board)

Equal amount of diced onion

$\frac{3}{4}$ cup diced salami. I use Volpi Sopressata.

Heat the butter over low heat in a 1 qt saucepan. Add the oregano, $\frac{1}{2}$ the basil and the garlic. Allow to simmer for a while (10 minutes).

Lightly toast the Baguettes. Spread the butter mixture on the toast. Mix the tomatoes, remaining basil, cheese, and onions together. For good measure, I chop them together. Gather some of the mixture up and top the toast. Put under the broiler until the cheese is melted. Serve.

Note: A grating of Parmesano Regiano tops this well, but it is not necessary.

Volpi Salami is available through www.ditalia.com