



Grilled Tomato and Cheese Crostini

NIBBLEDISH CONTRIBUTOR

Ingredients

for the crostini:

- focaccia bread
- two large tomatoes
- cheddar cheese
- clove of garlic, diced
- a quarter cup extra virgin olive oil
- a teaspoon of salt
- a teaspoon of freshly ground black pepper

for the glaze:

- a cup [of balsamic vinegar](#)
- two tablespoons of brown sugar

Instructions

I love having lunch lately because I'm alone on most days; I enjoy the freedom of cooking just about anything for myself. I wake up early and get to work with coffee by my side, and by the time eleven rolls around, I get up and mosey over to the kitchen to see what I'll be having for noon.

Today should've been just another sandwich affair. I bought a nice, fresh focaccia bread yesterday and I can't wait to dip it in balsamic vinegar. One thing led to another and then there I was, slicing a demi-baguette into quaint crostinis. Yes, crostinis are

usually served for cocktail parties and as appetizers, but hey - they're as much good for lunch, too!

So to start, I preheat the oven before slicing the bread. I brush the pieces lightly with extra virgin olive oil (I like to use this because it's tastier, but you can also use the regular olive oil if you want), then place them inside the oven for about 5-10 minutes or until lightly browned.

While I wait for it, I make the glaze for the crostini, which is simple, really. I let simmer the balsamic vinegar on the pan and add brown sugar, and stir until it has reduced. Taste, and add more sugar if you think it's too strong.

After 5-10 minutes, I remove the slices from the oven, rub them with some diced garlic. I then stop for a moment and enjoy the smell ^__^ I slice some tomatoes and put them on the bread, then season with salt and pepper. Then I glaze it with the balsamic vinegar and sugar reduction, and place cheese slices on top. Add more glaze if you like.

Then it's back to the oven! Wait until the cheese has melted, and then take them out and enjoy. Serve hot ^__^