

CRAB & TOMATO BRUSCHETTA

Yield: 24 appetizers

INGREDIENTS

1 ½ C balsamic vinaigrette, prepared

½ C fresh basil, shredded

2 tsp. crushed red pepper

2 tsp. minced rosemary, plus whole sprigs for garnish

salt and freshly ground pepper, as needed

4 C (1lb) tomatoes, seeded and diced to ¼ inch

2 ½ lbs. crab meat

2 red onions, finely chopped

24 slices of Italian baguette, ½" thick, toasted

PREPARATION

In a bowl, combine the vinaigrette, basil, crushed red pepper and minced rosemary. Season the dressing with salt and pepper. In a large bowl, combine the tomatoes with the crab and onion and toss gently. Add the dressing and toss again. Cover and hold until needed. On a serving tray mound ¼ C of seafood and tomato mix on each toast. Garnish with rosemary sprigs and serve.

