

Shrimp Bruschetta with Tomato and Basil

SOURCE: Coastal Living, JULY 2003

INGREDIENTS:

2 TBS olive oil
1 garlic clove, minced
3/4 lb unpeeled, small fresh shrimp (about 3 dozen)
2 plum tomatoes, seeded/chopped
2 TBS chopped fresh basil
1-2 TBS balsamic vinegar
1/8 tsp freshly ground pepper
1 (8-oz) baguette, cut into 1/4" slices

DIRECTIONS:

Combine olive oil and garlic in small bowl - set aside.

Peel shrimp, and de-vein, if desired - set aside.

Combine tomato + next 3 ingredients in medium bowl - set aside.

Place shrimp on metal skewers. Grill shrimp, with lid closed, over medium-high heat (350°-400° F) 2-3 minutes on each side or till shrimp turn pink. Brush oil mixture over baguette slices. Grill baguette slices 1 minute on each side or till golden.

Place baguette slices on large platter. Place 1 shrimp atop each slice - top with tomato mixture, using a slotted spoon.

Yield: 12 servings