

CROSTINI – TOP WITH TASTY THINGS

*Chefsville
Kids*

COOKEE'S TOOL KIT

Cutting board
Bread Knife
Mixing bowl
Spatula
Toaster or sauté pan
or stove top grill
Adult Supervision



Ingredients

1 loaf of bread
1 clove of garlic
¼ cup of olive oil

Directions

1. Using an indoor grill or sauté pan, heat up the pan for 2 minutes over medium heat.
2. Meanwhile, cut bread into ¼ thick pieces.
3. Brush one side of the bread with a little olive oil. Place oil side down on the grill's burner or in a pan. The goal is to just lightly toast the bread. Not too much. Don't overcrowd the pan or grill.
4. Toast for one minute, use tongs or a spatula to turn the bread over and cook the 2nd side for one minute. Remove crostini from grill or pan onto a plate.
5. When cool enough to handle, take a clove of garlic and rub the oiled side of the crostini. The more you rub the stronger the garlic flavor. Just one or two rubs is all that is needed to release the garlic's nutrients.

Top with whatever imaginable that is yummy, like tomatoes, mozzarella cheese cubes, basil, balsamic vinegar and season with salt/pepper.

Serves 10

Time: 15 minute