



Tomato Zucchini Crostini and Canadian Bacon

Two summer favorites--tomatoes and zucchini--together in a brilliant crostini perfect for guests any time.

Ingredients

1 1/2 cups chopped fresh tomatoes
1/2 cup finely chopped zucchini
1/2 cup finely chopped yellow summer squash
3 T. minced shallots
3 T. chopped fresh basil
salt and freshly ground black pepper to taste
2 T. olive oil
2 tsp. minced garlic
1/2 cup diced Canadian bacon
One loaf baguette-style French bread, cut into 1/2-inch diagonal slices
Olive oil

Preparation

Combine tomatoes, zucchini, summer squash, shallots, basil, and salt and pepper. Set aside.

Preheat oven to broil, adjusting rack so it is 4 to 6 inches from the heat.

Heat the 2 tablespoons of olive oil in a small, heavy-bottomed saucepan over medium-high heat. Add the garlic and Canadian bacon, and sauté until bacon is heated through, about 1 to 2 minutes. Do not let garlic get too brown.

Remove from heat and stir into tomato mixture.

Place bread slices on ungreased baking sheet. Using a pastry brush, lightly brush tops with olive oil. Broil for 30 to 45 seconds or until bread is lightly toasted.

Top each slice with 1 to 2 tablespoons of the vegetable-Canadian bacon mixture and serve.