

Jakes Bruschetta

Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

For the compound butter

- 2 sticks butter, softened
- 1 teaspoon chili flakes
- 1 teaspoon dried oregano
- 10 raw garlic cloves
- 2 tablespoons chopped parsley
- ½-1 cup grated parmesan cheese
- 1 baguette
- 2 cups tri-colored cherry tomatoes, halved
- 1 jalapeno, minced
- 2 tablespoons fresh chopped parsley
- 2 tablespoons fresh chopped basil
- Olive oil
- Kosher salt
- Black pepper
- Balsamic reduction /glaze

Method:

1. Preheat the oven to 400 degrees.
2. Combine the ingredients for compound butter in a food processor and blend until evenly combined.
3. Cut the baguette into 1-inch pieces and lay it on a baking sheet. Spread the compound butter onto each piece.
4. In a medium bowl, mix the tomatoes, parsley, basil, and olive oil together—season with salt and pepper.
5. Put the tomato mixture on top of the pieces of bread and grate more parm on top. Bake until the bread is golden brown and the tomatoes are tender.
6. Remove the bruschetta from the oven and drizzle with balsamic reduction.