

## *Brisling Sardine Bruschetta*

Serves: 2-4

### *Ingredients*

- ½ French baguette, sliced ¼" thick
- 2 tbsp unsalted butter, melted
- 1 pint heirloom cherry tomatoes, halved lengthwise on the bias
- 2 large cloves garlic, minced
- 6 large basil leaves, sliced
- ¼ cup balsamic vinegar
- 2 tbsp extra virgin olive oil
- 1 can [Crown Prince Natural Brisling Sardines in Extra Virgin Olive Oil](#), drained and oil reserved
- salt and black pepper, to taste



### *Directions*

Preheat oven to 350°F. Place baguette slices on a parchment paper lined baking sheet. Brush each slice with melted butter. Sprinkle with salt and black pepper. Place on middle rack in oven and bake for at least 20 minutes, or until golden brown. Remove from oven and allow to cool.

In a mixing bowl, combine tomatoes, garlic, basil, balsamic vinegar, olive oil, and reserved oil from sardines. Season with salt and black pepper. Stir to combine. Refrigerate for at least one hour to allow the flavors to come together.

Place baguette slices on a serving platter. Top each slice with a sardine and tomato mixture. Drizzle the remaining marinating liquid on each slice. Serve immediately.