

## **Bruschetta Pomodoro**

*Pomodoro is Italian for 'tomato.'*

2 cups minced plum tomato (about 3/4 pound)  
1-1/2 teaspoons capers  
2 tablespoons chopped kalamata olives  
1 tablespoon chopped red onion  
1 tablespoon chopped fresh basil  
1 tablespoon extra-virgin olive oil  
1/4 teaspoon salt  
1/4 teaspoon balsamic vinegar  
1/8 teaspoon pepper  
10 (1/2-inch-thick) slices diagonally cut French bread baguette, toasted

Combine all the ingredients except French bread; cover and let stand 30 minutes.  
Drain the tomato mixture. Top each bread slice with 1 tablespoon of tomato mixture.