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**Recipe of the Week**

**June 2, 2007**

**Pa Amb Tomaquet**

Bread sliced and rubbed with tomato, olive oil, garlic & salt  
*from Dorette Snover of C'est Si Bon Cooking School*

This is an absolutely delicious Catalan garlic toast soaked with tomato juices and drizzled with olive oil and sea salt! It can be topped with chopped olives, capers, anchovies or Serrano ham and is incredibly Wonderful when the bread is grilled and a good olive oil is used. And, this is a good way to use up fresh tomatoes that are either 'ugly' or getting a little past their prime.

**Ingredients**

4 slices thick good crusty Italian bread or French bread  
1 tomato\*, halved  
1 clove garlic\*, halved  
Olive oil, to taste  
Sea salt

**Procedure**

1. Grill or toast bread slices.
2. Rub grilled bread with garlic halves. Then rub tomato halves into bread - really mash them on there. The idea here is to soak the bread tops with the tomato juices.
3. Discard tomatoes.
4. Drizzle bread with good olive oil to taste, then sprinkle with some sea salt.
5. Serve hot. Now you're in heaven!

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