Garlic Bruschetta

Nothing heralds the approach of summer quite like this appetite-whetting antipasto. Bruschetta has been around for quite some time--nearly six centuries--and was used, not surprisingly, as a testing ground for olive oil makers to assess their products (although in those days bruschettas were mere pieces of toast, sometimes seasoned with garlic). While these initial samples lacked the accoutrements of today's bruschettas, many centuries' experimentation has yielded several versions of this popular dish. Inspired by this, I began my own experiment after finding my muse at the local farmers market. Garlic. This recipe features a tangy combination of radishes and garlic as a healthy alternative to the classic tomato and mozzarella layering.

Ingredients:

One sourdough baguette

Six cloves of garlic

Two radishes

1/2 cup of olive oil

1 tablespoon of fresh ground pepper

1 tablespoon of chopped basil

Method:

1) Clean the radishes and garlic vigorously.

2) Slice radishes into 1/4-inch slivers.

3) Mince the garlic and set aside.

4) Slice the baguette into one-inch-thick pieces

5) Brush baguette slices with olive oil, sprinkle with fresh ground pepper,

and grill on each side for one minute.

6) Top baguettes with minced garlic, followed by radish slices and basil.