Tailgate Bruschetta

From: Rocky Fizzano
Serves: Enough for 16 Servings

Instructions

1: Grill NY strip steak w/salt and pepper. Remove from the grill and allow it to cool to room temperature.

2: Toss tomatoes, garlic, basil, cheese, salt and pepper, oil and vinegar in a bowl and mix. Let it sit for at least 1 hr. to allow the juices to mix.

3: Slice the bread on an angle. Place on the grill and char both sides.

4: On a plate, spoon the bruschetta mix onto the toasted bread. Add a thinly sliced piece of steak, sprinkle more parmesan cheese and drizzle with the balsamic vinegar.

5: Serve at room temperature and enjoy the game!

Ingredients

8 Roma Tomatoes — Diced

3 Cloves
Dean Jurik’s Fabulous Fresh Garlic — Minced

¼ Cup
Fresh Basil — Chopped

¼ Cup
Parmesan Cheese — Shredded

¼ tsp.
Course Salt

¼ tsp.
Ground Pepper

1 Tbsp.
Olive Oil

1 Tbsp.
Balsamic Vinegar

1 Loaf
Italian Seeded Semolina Bread — Sliced

1 NY Strip Steak— Grilled and Sliced

Balsamic Syrup

A little love for your favorite football team