

## *Farmer's Bruschetta*



### Ingredients

Chunk of hearty bread  
1 whole clove garlic  
1 tbsp. bacon fat  
4 oz. fresh mozzarella cheese  
1 small Florida tomato, diced  
1 tsp. chopped parsley  
kosher salt  
ground black pepper

### Procedure

1. Preheat oven to 400°F or broil and toast or broil bread to desired doneness. Remove from oven and take whole garlic clove and rub over crusty bread.
2. In a small sauté pan, melt the bacon fat over medium high heat. Add the cheese and allow to melt. If needed, stir to ensure even melting.
3. Pour out onto toasted garlic bread. Top with diced tomatoes.
4. Season to taste with salt a pepper. Sprinkle with chopped parsley.
5. Eat immediately.

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