

Bruschetta Recipes

Fresh Bruschetta Recipe & Canning Instructions

*Fresh bruschetta is a delicious appetizer served with toasted French baguettes.
Canned bruschetta is a great substitute for marinara or tomatoes in many recipes.*



Fresh & Canned Bruschetta Recipe:

- 10 cups tomatoes, chopped and drained
- 10 cloves garlic, minced
- 1/2 cup fresh basil leaves, chopped
- 2 tablespoons white balsamic vinegar
- 2 teaspoons sea salt
- 2 teaspoons freshly cracked black pepper

For canning: double recipe and add 1 cup tomato paste. Bring to a boil, simmer 5 minutes & follow water bath canning instructions.

Water Bath Canning Instructions:

1. Sterilize jars by washing them in the dishwasher just prior to canning.
2. Fill canner with water (approximately half full) and allow water to heat to boiling.
3. Place jars at the top of canner (not submerged) to allow steam to warm them. This will prevent jars from breaking when filled with hot liquid.
4. Place lids and caps into a separate pan of hot (not quite boiling) water. Keep hot until ready to use.
5. Pack hot bruschetta into jars allowing half inch head space at the top of the jar.
6. Wipe tops & threads of jar. Place caps on the jars, screw the jars closed tightly.
7. Place jars into canner. Water should be two inches above jars.
8. Bring water to a boil. Reduce heat, holding water at a gentle boil. Start timing process after water has reached a boil. The USDA recommends processing quarts of tomato sauce/bruschetta for 35 minutes.
9. Remove jars from canner. Set jars upright and allow to cool (24 hours).
10. Test to be sure each jar is properly sealed. If lid center is down and will not move, jar is sealed.

Eggplant Cannelloni



- Ingredients:
- 2 eggplants
 - Sea salt & black pepper

- Filling:
- 2 cups ricotta cheese
 - 1 cup shredded mozzarella cheese
 - 1/2 cup grated Parmesan cheese
 - 1 cup spinach, chopped
 - 1/4 teaspoon black pepper
 - 1 teaspoon minced garlic
 - 1 teaspoon dried oregano

- Topping:
- 1/2 cup mozzarella, cut into thin strips
 - A handful of basil leaves

Instructions:

1. Slice eggplant into paper thin round sections. Pat off excess liquid with a paper towel to remove bitterness from the eggplant. Sprinkle with salt and pepper.
2. Grill on a non-stick grill pan at medium-high heat, about 2-3 minutes per side until it begins to soften and you see nice grill marks on the eggplant.
3. Meanwhile, combine all filling ingredients.
4. Place a generous spoonful of filling into each eggplant circle, roll up each end and place one slice of basil and one thin strip of mozzarella on top. Hold together with a toothpick (if desired) and bake at 400 for 15-20 minutes, until mozzarella is golden brown.
5. Serve over hot bruschetta, with or without pasta.