

Tante Marie's Variety of Crostini

Ingredients

2 baguettes
1/3 cup of olive oil
2 fresh, ripe tomatoes, peeled, seeded and chopped
4 cloves garlic, minced
fresh basil, coarsely chopped
3 oz. tuna packed in olive oil
1/4 cup mayonnaise
4 anchovy fillets
2 Tbs. capers, rinsed
3 dried porcini mushrooms
4 chicken livers
6 fresh sage leaves, chopped
1/4 cup Madeira

Instructions

For the Tomato Crostini, paint one third of the slices with olive oil. In a small bowl mix together the tomato, 2 Tbs. minced garlic, and basil with enough salt and pepper to taste. Spoon this mixture onto the prepared slices of toast and serve.

For the Tuna Crostini, in a small bowl mix together the tuna, mayonnaise, and 2 anchovy fillets, with salt and pepper to taste. Spread this on one-third of the toasts and decorate with 1 Tbs. of capers.

For the Chicken Liver Crostini, soak the porcini in hot tap water for 10 minutes. Heat 2 Tbs. olive oil in a skillet over medium heat, add the chicken livers, sage, the remaining garlic, the mushrooms and saute gently 5 minutes. Add the madeira and cook another 3 minutes to evaporate the alcohol. Add the remaining anchovy fillets and the capers. Place the mixture in the container of a food processor and blend. Add salt and pepper to taste. Spread this mixture over the remaining slices of toast and serve.

Serves 24.