

Cecilia's Cakewalk

Steak Bruschetta

Ingredients:

1 loaf of narrow French bread
2 Tbls extra-virgin olive oil
Kosher salt and pepper to taste

Set oven setting to broil and set the rack six inches from broiler. Slice the loaf of bread, on the bias, into $\frac{3}{4}$ inch slices. Brush each side of the bread with olive oil. Place in oven and broil for 2 minutes on the first side, and 1 minute on the second side. Sprinkle with salt and pepper.



Steak:

4 6oz filet mignon
Kosher salt and coarse ground pepper

Heat pan on high heat. Salt and pepper each steak on each side. Pan sear steaks to desired temperature, rare 125 degrees, medium 140 degrees, well 150 degrees. Remember the steaks will continue to cook and add about 5-10 degrees. Rest steaks for 10 minutes before slicing.

Tomato/Basil topping:

4 Roma tomatoes
 $\frac{3}{4}$ oz basil
1 clove of garlic
1 Tbls of olive oil.
Kosher salt and pepper to taste

Remove the seeds from the tomatoes, then dice. Finely chop the basil. Finely chop the garlic. Mix tomatoes, basil, garlic, and olive oil. Salt and pepper to taste.

Top bread with thinly sliced steak, add tomato basil topping and serve immediately.

Serves six.

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