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BRUSCHETTA WITH GORGONZOLA, RED ROASTED PEPPERS& KALAMATA OLIVES Serves 8 to 10

- 1 16 oz can of pitted kalamata olives
- 1 cup of Gorgonzola cheese
- 3 to 4 medium size red sweet peppers, roasted
- 1 loaf of crispy Italian bread, thinly cut into 1/4 inch slices
- 1/2 cup extra virgin olive oil
- 3 garlic cloves, roasted
- 1 large bunch of Italian parsley

Preheat oven to 375. Cut peppers lengthwise and remove seeds. Place on a cookie sheet or baking pan and brush with olive oil. Roast until blackened. Place in a brown paper bag to cool and let the skin fall off. At the same time, roast the garlic cloves until soft. In a food processor, put gorgonzola, olives, roasted peppers, and roasted garlic. Pulse on slow speed and slowly add the olive oil until blended but not too soft.

Brush bread with olive oil on both sides and toast in oven on a baking sheet until golden. Spread some of the mixture on the top of each slice and garnish with a sprig of parsley.

From the kitchen of Andy LoRusso, The Singing Chef