

FIRE ROASTED BRUSCHETTA

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Review It

1 BAGUETTE, SLICED

4 ROMA TOMATOES, SLICED ½" THICK

1/2 BUNCH GREEN ONIONS

1 TSP. BROWN SUGAR

AS NEEDED OLIVE OIL

TO TASTE SALT AND PEPPER

3 CLOVES GARLIC, FINELY CHOPPED

4 TBSP. BASIL, THINLY SLICED INTO RIBBONS

4 TBSP. BALSAMIC VINEGAR

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PREPARATION

- When ready to cook, start your Traeger on Smoke with the lid open for 4-5 minutes to establish a fire. Increase the temperature to 450 degrees F and pre-heat, lid closed, for 10 to 15 minutes.
- Meanwhile, combine 1 clove of the chopped garlic with the balsamic vinegar and brown sugar in a small bowl. Stir until the brown sugar dissolves.
- Drizzle the sliced tomatoes with olive oil and season liberally with salt and pepper.
- Place tomatoes directly on the grill.
- Brush the tops of the tomatoes with the balsamic mixture.
- Close the lid and roast the tomatoes for 4-5 minutes. Flip the tomatoes and brush the tops of the tomatoes with more of the vinegar mixture. Close the lid and roast the tomatoes for an additional 4-5 minutes. Tomatoes should be soft. Remove them from the grill, and allow them to cool.
- Peel the skin off of the cooled tomatoes. It should come off easily. Coarsely chop the tomatoes and transfer to a mixing bowl. Add in the green onions, remaining 2 cloves of garlic, and basil. Add salt and pepper to taste. Serve with sliced baguette. Enjoy!

Difficulty: 2/5

Prep time: 15 mins

Cook time: 10 mins
Serves: 4 - 6
Hardwood: Oak

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5 mins | {0} {0}



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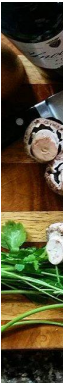
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15 mins | 7 Ingredients

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