STAR OLIVE BRUSCHETTA

1 baguette, sliced 1/2" thick
6-8 large garlic cloves, peeled
1/2 cup STAR Extra Virgin Olive Oil
1 (7oz) jar STAR Spanish Olives, drained and sliced
1 cup diced tomatoes, seeded
1/2 cup minced red onion
1 Tbsp STAR Capers, drained
3 Tbsps STAR Balsamic Vinegar
Freshly ground black pepper

Lightly toast baguette slices on both sides in broiler. While still hot, rub with garlic cloves, then brush lightly with some of the olive oil. In bowl, combine olives, tomatoes, onion, capers, vinegar and remaining olive oil and toss. Season with pepper. Spoon mixture on top of bread slices and serve.

Serves 6