

## French Bread Olive Oil Vinaigrette

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French Bread with Olive Oil Vinaigrette is the perfect appetizer. The herbs and balsamic vinegar open up your senses and is a great start before a hearty meal.

### INGREDIENTS

8 slices French Bread  
3 Tbsp Balsamic Vinegar  
4 Tbsp Olive Oil  
1 Tbsp cloves Chopped Garlic  
3 Thyme Sprigs  
Slice Mixed Sweet Peppers, Olives, White Onion, Green Onion, and Cherry Tomatoes  
Lemon Slices  
Sea Salt and Ground Black Pepper to taste

### INSTRUCTIONS

1. Slice fresh French bread 1/2 inch thick diagonally. Four slices is a typical serving. If your French bread is not fresh but rock hard then steam the bread to soften it. Slice the hard bread and place it briefly in a double boiler with hot water.
2. Slice the vegetables into bite sizes. Chop the garlic, onions and slice the lemon.
3. There are two ways to heat the olive oil, thyme, chopped garlic, chopped onions, salt, and pepper. The first method is to simmer them on low heat in a saucepan. Spread a generous amount of thyme sprigs in the saucepan. Spread 1 Tbsp chopped garlic, 1/4 cup white onion, and 4 Tbsp olive oil over all the ingredients. Simmer the ingredients on low heat until the herbs release their fragrant oils, then pour the warm contents on a serving plate.

The second method is to heat the ingredients on a plate in the microwave. Just like melting frozen butter, it requires a low setting, a microwave-safe cover, and patience; otherwise, you have a mess. I know from experience. I made that mistake in the Youtube video. LOL. Cooking is never perfect like people try to make it appear, and my serving plate looks like modern art. Heat the ingredients on a covered serving plate on a low power setting until you smell the herbs bloom, then remove from the microwave.

Pour 3 Tbsp of balsamic vinegar over the ingredients. This is the basic olive oil vinaigrette. Arrange your sliced bread on the edges of the serving plate, and this appetizer is ready to serve.

4. Optional: Mix in fresh vegetables. Add 3 Tbsp sliced sweet peppers, 6 olives halved, 3 Tbsp sliced cherry tomatoes, 1 tsp of sliced white or green onion, and two thin, slices of lemon. These items will provide another layer of flavor and color to the appetizer.

Thanks for stopping by. I hope you enjoy your own French Bread with Olive Oil Vinaigrette. Remember to share your recipes.

Until next time. Adios