

herbed ricotta bruschettas

SERVES 6

Who knew it was so easy to make ricotta? I mix it with scallions and fresh herbs like dill and chives—and spread it on toast to serve with a green salad. Homemade ricotta is also good in manicotti for dinner or sweetened with sugar and cocoa powder for a simple Italian dessert.

- 2 cups ricotta, store-bought or homemade (recipe follows)
- 3 tablespoons minced scallions, white and green parts
(2 scallions)
- 2 tablespoons minced fresh dill
- 1 tablespoon minced fresh chives
- Kosher salt and freshly ground black pepper
- 1 round sourdough bread
- Good olive oil
- 1 whole garlic clove, cut in half
- Green Salad Vinaigrette (recipe follows)

Prepare a charcoal grill with hot coals or turn a gas grill to medium-high heat.

Combine the ricotta, scallions, dill, chives, 1 teaspoon salt, and ½ teaspoon pepper and set aside. Cut the bread in half and cut each half into 6 thick slices to make 12 slices total.

When the grill is hot, brush the bread with olive oil and grill on each side for 1½ to 2 minutes, until lightly browned. Remove from the grill and rub each slice of bread with the cut side of the garlic clove. Sprinkle with salt and pepper and spread with the herbed ricotta. Serve 2 warm slices per person with the green salad on the side.