

## Colorado Honey Smoked Salmon Bruschetta

In a medium mixing bowl toss together gently...

1 large Garden Tomato (1 lb.ish)  
4 Medium Clove Garlic  
1 oz. Fresh Basil Leaves  
2 T. Extra Virgin Olive Oil  
t. Fresh Fennel top sliced  
2 oz. Smoked Salmon  
Salt, Black Pepper, Garlic Powder to Taste  
Allow to rest for at least 10 min.

Cut 1 whole bulb garlic at the tip as to expose to cloves inside and rub cut end liberally over a thick cut slice of Hearty Bread. Toast or char the bread to ready it for the Tomato mixture. After the Tomato mixture is ready, spoon generously over the toast. Enjoy ☺

Chef Jeff Knight  
Craftwood Inn  
404 El Paso Blvd.  
Manitou Springs, Colorado 80829  
[www.craftwood.com](http://www.craftwood.com)