

Hello Michele!

My name is Sarah and I live in Alabama. I also like the color purple and have an interest in gardening. We grow both vegetables and flowers. In the winter we grow garlic, peas, and brussel sprouts. In the summer we grow tomatoes, basil, and carrots. Our favorite flowers to grow are called cutting flowers. These flowers are specifically for making bouquets. Some of them include sunflowers, dahlias, zinnias, and snapdragons. I have attached my recipe for my garden fresh bruschetta!

All the best,
Sarah

Bruschetta

Ingredients

- 4 ripe tomatoes, diced
- 2 cloves garlic, minced
- ¼ cup fresh basil, chopped
- 2 tbsp extra-virgin olive oil, plus more for brushing
- 1 tsp balsamic vinegar (optional)
- Salt and black pepper, to taste
- 1 baguette, sliced
- 1 garlic clove, halved

Method

1. **Make the topping:** Combine tomatoes, minced garlic, basil, olive oil, and balsamic vinegar. Season with salt and pepper. Let sit for 10–15 minutes.
2. **Toast the bread:** Brush baguette slices lightly with olive oil. Toast at **400°F / 200°C for 5–8 minutes**, or until crisp and golden.
3. **Add garlic:** Rub the warm toasted bread with the cut side of the halved garlic clove.
4. **Assemble:** Spoon the tomato mixture onto the bread just before serving.

Notice: This letter does not include stories of recovery, death, or cancer in general. This letter follows our guidelines.