



**Bruschetta of Tomatoes and Preserved Lemons**  
**From Kitty Morse,**  
**Author of Mint Tea and Minarets: A Banquet of Moroccan Memories**  
**Winner Best Book/Arab Cuisine/USA and Gourmand World Cookbook Awards**

**INGREDIENTS:**

- 3 ripe tomatoes
- 1 tablespoon finely diced preserved lemon rind (or more, to taste)
- 2 teaspoon seasoned rice vinegar or balsamic vinegar
- 1 baguette, cut into thin slices and toasted
- 1 4-ounce package of goat cheese

Bring water to a boil in a small saucepan and blanch tomatoes for 30 seconds.

Transfer to a bowl of cold water. Cool and peel. Coarsely dice tomatoes and place in a colander to drain. (This can be prepared the day before and refrigerated.)

Combine tomatoes with preserved lemon and vinegar. Spread a little goat cheese on each slice of baguette and mound with tomato mixture.

Serve immediately.

Serves 10.

