

## SMOKED SALMON BRUSCHETTA WITH TOMATO CHUTNEY

Toasts

4 1/2-in-thick bread slices from crusty round loaf

Olive oil

1/4 pound thinly sliced smoked salmon

GOOD EATS Tomato Chutney

Preheat broiler. Brush 1 side of bread with oil. Sprinkle with pepper. Broil both sides until golden, about 2 minutes per side. Arrange bread, oil side up, on work surface. Top with salmon. Cut each toast in half. Arrange on platter. Top each with some chutney. Serve, passing remaining chutney separately.