

Argau StoveTop Toaster Giveaway

KEEPING IT SIMPLE



Argau Import Australia's StoveTop Toaster and Bruschetta Maker is indispensable for hunters and campers. Simply place on top of your gas or electric stove or over your wood fire and you can toast, melt, grill or heat a range of foods with ease. It is simple to clean and folds away into a thin, compact square for easy storage.

For your chance to win one of two StoveTop Toaster and Bruschetta Makers, write your full name, address and daytime phone number on the back of an envelope and send to:

Argau StoveTop Toaster Giveaway
SSAA Publications
PO Box 2520
Unley, SA 5061

Prize courtesy of Argau Import Australia.
Visit them online at www.argau.com.au

Gorgonzola and caramelized onion bruschetta

8 servings

- 2 tablespoons olive oil
- 2 onions, coarsely chopped
- 1 tablespoon brown sugar
- 1 teaspoon balsamic vinegar
- 8 slices baguette bread, sliced 1/4" thick
- 1/4 cup crumbled gorgonzola cheese

Heat olive oil in large skillet. Cook onions, brown sugar, and vinegar about 25 minutes over medium heat, stirring frequently. When the onions are golden brown, remove from heat.

Place baguette slices on bruschetta maker. Broil 2-3" from heat for a few minutes until lightly browned. Turn slices over so untoasted side is face up.

Spread the caramelised onions over the bread and sprinkle with the cheese. Broil about one more minute until cheese is melted and appetisers are hot.

Tomato bruschetta

Makes 4

- 4 pieces of rustic bread (Italian or French) sliced 1" thick
- 1 clove of garlic
- Extra virgin olive oil
- 2 roma tomatoes, seeded and diced
- optional pinch of fresh chopped oregano
- small handful of minced fresh basil
- 1 tablespoon of balsamic vinegar
- salt and pepper
- fresh pecorino romano or parmigiano reggiano cheese (optional)

Place bread slices on bruschetta maker and then over gas, hotplate or hot coals. When lightly browned, turn and toast the other side. Remove bread and rub the clove of garlic on one side of the bread. Lightly drizzle some olive oil over the bread.

Heat a small sauté pan on medium-high heat then add 1-2 tablespoons of olive oil. Add the diced tomatoes, stirring constantly, until just heated through - you don't want to cook them so they get too soft. Add herbs and vinegar, salt and pepper to taste, then remove from heat and spoon mixture over top of the garlic bread. Sprinkle cheese on top if you wish.

Note: With this recipe you want to maintain the shape and texture of the diced tomatoes. Adding salt early will break down the fibres of the fruit so add it at the end of the cooking process.

