

## **Spanish Tomato Bread and Serrano Ham or Prosciutto**

I first enjoyed a dish similar to this at the Guggenheim Museum designed by Frank Gehry in Bilbao, Spain. A Rioja red wine is best with this appetizer.

Rub 4 well-toasted slices of crusty, country-style bread with a large garlic clove. Halve a very ripe tomato and press out the seeds and juice. Rub the halved tomato vigorously on the toasted bread slices to coat the bread with the "pureed" tomato flesh. (Do not make these more than 1 hour ahead, or the tomato will make the toast soggy.) Sprinkle on a little of your best olive oil and a dash of coarse salt, like fleur de sel. Serve the toasts with a couple of slices of serrano ham, prosciutto, or chorizo sausage.

**4 Servings**