Crab Bruschetta

**Ingredients:**
- French Baguette
- 6 ounces crab meat
- one small tomato
- 1 half small yellow pepper
- 3 tablespoons fresh chives
- 1 tablespoons fresh basil

**Directions:**
Preheat oven to 375 degrees F. Slice baguette crosswise into 1/2 inch slices. Arrange slices in a single layer on a baking sheet and bake at 375 degrees F for 4 minutes. Turn slices over and bake 4 minutes. Cool Completely. Combine Crabmeat, tomato, pepper, chives and basil. Stir gently to mix. Spoon 1 tablespoon of crab mixture onto each toast slice. Serve at once or bake at 425 degrees F for 2 to 3 minutes or until heated through.