



Panzanella (Italian Bread Salad)

SERVES 4-6

Panzanella is an Italian salad using day-old bread that is toasted and tossed with tomatoes. I like to tear the bread before toasting it, which gives it a more crispy texture. Of course, using ripe summer tomatoes is the best way to enjoy this salad, but cherry tomatoes any time of year will be delicious too.

INGREDIENTS

3 pounds Heirloom tomatoes or cherry tomatoes	1 tablespoon Balsamic Vinegar
1 loaf of crusty Italian bread	1 tablespoon Red wine vinegar
1/4 cup Balsamic Vinegar	1 tablespoon Dijon mustard
1/2 cup torn basil leaves	1 clove garlic
6 cups mixed salad greens	salt and pepper to taste
1/2 red onion sliced thin into half moons	
1/4 cup Olive Oil	

PROCESS:

Preheat oven to 325 degrees. Remove crusts from bread and tear into 1" pieces. Spread pieces on a baking sheet and drizzle with olive oil and salt. Toss with your hands to coat. Bake for about 30 min or until toasted throughout. Set aside to cool.

Cube the heirloom tomato into large 1" cubes and place them into a colander over a bowl to strain off and collect the extra liquid. Season generously with salt and let stand for 20 minutes. Reserve strained juices.

For dressing, mince garlic into a paste, using the flat side of the knife to crush the garlic. In a medium bowl combine the reserved tomato juice, both vinegars, Dijon mustard and garlic paste. Whisk to incorporate and begin to slowly drizzle in olive oil.

In a large bowl, combine the lettuce greens and thinly sliced red onion. Season with salt and pepper. Add



enough dressing to the greens to coat and toss. Add tomatoes and half of the toasted bread and the remaining dressing. Toss until well combined. Add in the last of the toasted bread. Toss and serve right away.