



www.goinglocal-info.com

Panzanella

Normally I don't rejoice in finding that bread has gone stale. But in the summer when I have homegrown ripe tomatoes, cucumbers, red onion, and a appetite for a simple, totally comfort food salad, that stale bread is cause to rejoice. It means a panzanella salad is in my very near future.

2 one inch thick slices stale crusty bread, cut into one inch cubes
2 large tomatoes, cut into 1 inch pieces
1/4 cup chopped red onion
1/2 cup cucumber, diced into 1/2 inch pieces
1 tablespoon red or white vinegar
3 tablespoons best quality extra virgin olive oil
salt and pepper to taste

Place the bread in a medium sized bowl and cover the bread with cool water. Let soak for 5 minutes. *

Combine the rest of the ingredients in another medium sized bowl.

Gently squeeze the water out of the soaked bread taking care to not tear or crumble the bread.

Add the bread to the vegetable mixture and gently combine.

Let stand 30 minutes and serve.

Serves 2.

** Don't skip the soaking and squeezing of the bread steps. It's traditional in making a true panzanella.*

Recipe created by Victoria Wessler

*For more seasonal recipes and information about Indiana local food,
visit www.goinglocal-info.com.*