

SATURDAY MARKET

August 25 Demo Recipe:

Bread Salad with Tomatoes and Cucumbers

Submitted by Linda Weiss and Joyce McCarrell

Adapted from *Williams-Sonoma Seasonal Celebration Series*

This rustic Tuscan salad, called panzanella, is best when made with a chewy, coarsely textured white bread. The bread must be at least 3 to 4 days old to provide the correct texture when mixed with tomatoes and vinaigrette.

Ingredients:

3 English (hothouse) cucumbers, peeled, halved, seeded and diced

½ lb. stale coarse-textured white bread such as Tuscan bread

½ cup water

5 ripe tomatoes, 1 1/2 to 2 lb. total, seeded and diced

1 red onion, diced

4 to 5 Tbs. red wine vinegar

1/3 cup extra-virgin olive oil

Salt and freshly ground pepper, to taste

½ cup loosely packed fresh basil leaves, torn into small pieces

Salt and pepper to taste

Directions:

Cut the bread into 1-inch cubes and place in a large bowl. Add 1/2 cup water. Squeeze the bread slightly with your hands to let the water absorb into the bread. Add the diced cucumber, diced tomatoes and diced red onion.

In a bowl, combine the vinegar, olive oil, and salt and pepper to taste. Whisk until well blended. Pour the mixture over the bread salad. Add 1/2 cup torn basil leaves and mix the salad until the dressing and basil are incorporated into the bread and vegetables. Add salt and pepper to the salad if needed.

Chill until ready to serve.

Transfer the salad to a platter to serve. Serves 4 to 6.