



Bread Salad (Panzanella)

Croutons:

1/2 large baguette cut into large chunks, toss in olive oil, salt, thyme/rosemary... toast in oven to make giant croutons

Salad:

6 to 8 lbs. of heirloom tomatoes cut into chunks

1 red onion cut into slivered wedges

1/4 - 1/2 lb of mozzarella cut into cubes

1 handful of fresh basil coarsely chopped

optional 12 pitted olives, 1 cup cucumber and/or pepper chunks,
toss all together

Dressing:

2/3 cup olive oil

1 1/2 tbsp balsamic vinegar

1/4 cup of red wine vinegar

2 tbsp dijon mustard

2 tbsp of honey

2 garlic cloves

1 handful fresh basil

salt and pepper

Add all ingredients together in food processor and blend.

Just before serving, add dressing to salad then toss with croutons.