



Summer's Best Panzanella

The secret is a little sweetness from fresh peaches

French Bread Croutons

2 cups (½ inch) cubed French bread

1 Tablespoon olive oil

1/8 teaspoon (each) onion powder; garlic powder

1/8 teaspoon (each) salt; ground black pepper

Summer Tomato Salad:

2 cups cherry tomatoes, halved

2 cups yellow cherry or grape tomatoes, halved

1 ripe peach, peeled, seeded, chopped

3 tablespoons fine chopped red onion

2 Tablespoons red wine vinegar

3 Tablespoons olive oil

1 small garlic clove, minced

Salt; black pepper to taste
1/2 cup fresh basil leaves, torn
Garnish: one fresh basil sprig

To Prepare Croutons: Preheat oven to 400-degree F.

Place the bread cubes on parchment lined jelly roll baking pan. Drizzle bread cubes with the olive oil; season with onion powder, garlic powder, salt, and black pepper. Toss bread cubes to coat with oil and seasoning.

Place bread cubes in 400-degree F oven for 10 minutes or until croutons are golden brown and crunchy. Remove; set aside.

Prepare Salad: In large bowl, combine cut red and yellow tomatoes, peaches, and onions. In a small bowl, combine red wine vinegar, olive oil, garlic, salt and black pepper to taste. Pour over tomatoes; toss to combine. Allow mixture to sit for about 10 minutes or longer to blend flavors.

Before serving, toss croutons with the tomatoes in a large bowl. Let rest about 5 minutes to absorb some of the dressing. Place in serving bowl; tear basil leaves; lightly scatter around salad; garnish with a whole basil sprig in center. Yield: Serves 4

About the Recipe: The juiciest red and yellow tomatoes combine with a touch of sweet fresh peaches and are tossed with an onion, garlic vinaigrette and fragrant basil leaves. Seasoned croutons are crisp yet slightly moistened by the dressing. The fresh flavor makes a winning salad to serve.