



## CALIFORNIA COASTAL PICNIC

### Summer Panzanella Salad

We clearly never tire of tomatoes in the summer months, and this is just another inspired way to use them. In this seasonal take on panzanella, the bread and tomatoes form the base of the salad, which is embellished with cucumber, onion, and basil and dressed with a garlic-shallot vinaigrette. In other seasons, use what is available. For example, in spring, omit the tomatoes and basil and add blanched asparagus, thinly sliced sugar snap peas, and fresh chives and tarragon.

MAKES 6 SERVINGS

6 heaping cups cubed country-style bread, such as ciabatta, in 1-inch cubes

2 tablespoons extra-virgin olive oil

2 large heirloom tomatoes, cut into bite-sized pieces

1 cup halved cherry tomatoes

Kosher salt and freshly ground pepper

1 small English cucumber, peeled, halved lengthwise, and sliced crosswise

1 small red onion, halved and very thinly sliced

1 cup fresh basil leaves, torn, plus small whole leaves for garnish

#### For the vinaigrette

1 small shallot, minced

1 small clove garlic, minced

1 teaspoon Dijon mustard

3 tablespoons red wine vinegar

1/3 cup extra-virgin olive oil

Kosher salt and freshly ground pepper

Preheat the oven to 375°F. Spread the bread cubes on a large sheet pan and drizzle evenly with the oil. Bake, turning once or twice, until lightly toasted, about 15 minutes. Set aside to cool.

While the bread toasts, in a large, fine-mesh sieve set over a bowl, toss the heirloom and cherry tomatoes with a large pinch of salt. Let sit for 10 minutes to drain. Transfer the tomatoes to a large serving bowl, reserving the tomato juice. Add the cucumber, onion, and torn basil to the tomatoes.

To make the vinaigrette, in a pint jar, combine the shallot, garlic, mustard, vinegar, and 3 tablespoons of the reserved tomato juice. Cap tightly and shake to mix well. Add the oil to the jar; cap tightly again, and shake vigorously to emulsify. Season with salt and pepper.

Add the toasted bread to the bowl with the tomato mixture and drizzle with half of the dressing. Toss the salad, then taste and adjust the seasoning with salt, pepper, and more dressing if needed. Garnish with the whole basil leaves and serve.

