

Panzanella Salad

Ingredients

1 loaf stale Italian bread
1 cup water
1/2 cup white wine vinegar
6 ripe plum tomatoes, cubed
1 1/2 large hothouse cucumbers or peeled regular cucumbers, cubed
1/2 red onion, thinly sliced
1/2 cup extra virgin olive oil
Salt and freshly ground pepper
6 basil leaves

Directions

1. Tear stale bread into 2-inch pieces and place in large bowl. Pour water and vinegar over bread. Let sit until bread is soft, about 15 minutes.
 2. Combine tomatoes, cucumber, and onion in large serving bowl.
 3. Using your hands, squeeze bread firmly to remove all liquid. Place bread into serving bowl and combine.
 4. Coat salad with olive oil and season with salt and pepper to taste.
 5. Tear basil leaves and sprinkle over salad.
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