

Panzanella Tomato Toast with Crispy Capers and Basil Leaves



Ingredients

1/2 cup olive oil

1/4 cup drained, dried capers

Kosher salt

15 washed, well-dried fresh basil leaves

1/2 large English hothouse cucumber, quartered, sliced 1/4" thick

1 pound heirloom tomatoes, chopped (about 3 cups)

1 1/4 cup thinly sliced red onion

2 tablespoons red wine vinegar

Freshly ground black pepper

6 slices sesame-seeded Italian bread or country bread, toasted

2 garlic cloves, halved

Method

Heat oil in a medium skillet over medium-high. Add capers and fry, stirring occasionally, until crisp, about 2 minutes. Using a slotted spoon, transfer capers to a paper towel-lined plate to drain and season with salt. Fry basil in batches in same skillet until crisp, about 30 seconds. Transfer to paper-towel lined plate and season with salt. Let oil in pan cool slightly.

Toss cucumber, tomatoes, onion, vinegar, fried capers, and 1/4 cup warm caper-basil oil in a large bowl. Season with salt and pepper. Vigorously rub one side of hot toasts with garlic, then top with tomato mixture. Top with fried basil leaves and serve warm.