



## PANZANELLA

3/4 pound day-old crusty peasant-style, cut into 1-inch cubes (about 6 cups)

2 large vine-ripened tomatoes, trimmed & cut into 1-inch cubes

2 cloves garlic

1/2 cup sliced red onion

1 English cucumber, peeled, seeded & cut into 1-inch cubes

1/2 cup extra-virgin olive oil

2 tablespoons balsamic vinegar

10 thinly sliced basil leaves (chiffonade)

1/2 cup grated parmesan cheese

Salt & pepper to taste

Combine all ingredients in a large serving bowl. Season to taste with salt and pepper. This dish is best served after sitting for at least an hour, which really brings out the flavors.

Optional: A can of albacore tuna packed in olive oil is a great addition to this salad as well. This is the perfect recipe for those wonderful heirloom tomatoes.

Makes about 5 servings.