



Paul Mathew Vineyards

Panzanella Salad

Beautiful summer simplicity that tastes great

Ingredients

- 3/4 pound day-old crusty peasant-style whole-grain bread, cut into 1-inch cubes (about 6 cups)
- 2 large Heirloom tomatoes (about 1 pound), trimmed and each cut into small chucks - 1/4 inch in size
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- 3/4 cup sliced cucumber, skin removed
- 1/2 cup sliced red onion and chopped
- 1/2 cup extra-virgin olive oil
- 2 tablespoons red-wine vinegar
- 10 fresh basil leaves, chopped
- Salt and pepper to taste

Preparation

In a serving bowl stir together the bread, the tomatoes, the cucumber, the onion, the oil, the vinegar, the basil, and salt and pepper to taste until the salad is combined well.

* Great with Rosé of Pinot Noir