

# La Panzanella

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## CLASSIC TUSCAN BREAD SALAD

- 1 medium cucumber, peeled, seeded, cut 1/4-inch thick on the diagonal
- 3-4 stalks celery, cut 1/4-inch thick on the diagonal
- 1 medium red onion, halved and thinly sliced
- 6 Roma tomatoes, coarsely chopped
- 1 1/2 cups red wine vinegar
- Salt and freshly ground black pepper
- 3 cups day old rustic bread, crust removed, cubed
- 1/2 cup fresh basil leaves
- Extra virgin olive oil

Combine cucumbers, celery, onions, and tomatoes in a large bowl. Add vinegar, salt and pepper; refrigerate for one hour. Add bread and soak for 10 minutes. Add basil. Drizzle with olive oil, mix and serve. Option: Drizzle olive oil on each serving at the table.

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