



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

BLT Panzanella

Recipe adapted from Food52.com.

Makes 4 servings

For the salad:

- 1/2 large loaf ciabatta bread, cubed
- 3 ounces slab bacon, cut into cubes
- 3 small to medium tomatoes, cut into large pieces
- 3 handfuls arugula, roughly chopped

For the dressing:

- 1 teaspoon Dijon mustard
- Juice of 1/2 lemon
- Zest of 1/4 lemon
- Salt and fresh-cracked pepper
- 1 teaspoon leftover bacon drippings
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons mayonnaise

1. Preheat oven to 350°. Spread the bread on a cookie sheet in a single layer. Toast in the oven until golden and dried through completely.
2. In a medium skillet, cook the bacon until slightly crispy and nicely browned. Transfer to paper towels and reserve 1 teaspoon of drippings.
3. In a large bowl, whisk the mustard with the lemon juice and lemon zest and season with salt and pepper.
4. In a small bowl, whisk together the bacon drippings and olive oil, then slowly whisk into the Dijon mixture. Once the dressing is emulsified, whisk in the mayonnaise until fully incorporated and slightly creamy.
5. Add the tomatoes, bacon and bread, season with salt and pepper and toss to combine with the dressing. Just before serving, add the arugula and toss. Adjust seasoning as necessary and serve.