



# TASTING TABLE

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

## Panzanella

Recipe adapted from Tony Priolo

Makes 4 servings

12 heirloom tomatoes, cut into bite-size pieces  
1 stalk celery, diced  
2 cucumbers, peeled and cut into bite-size pieces  
1 small red onion, preferably Tropea, thinly sliced  
¼ cup basil leaves, torn into pieces  
3 scallions, thinly sliced  
1 cup diced stale bread  
¼ cup extra-virgin olive oil  
2 tablespoons red wine vinegar  
Sea salt and freshly ground black pepper

*In a large bowl, toss the vegetables and herbs with the bread, olive oil and vinegar. Season with salt and black pepper and let rest at room temperature for two hours to allow the bread to soak up the flavors. Just before serving, toss the salad again and adjust seasoning as needed.*