

RECIPE



Panzanella Cornbread Salad with Charred Lemon Vinaigrette

Ingredients

Salad:

6 - 8 cups toasted Cornbread cubes, 1 ½ loaves of good cornbread (e.g. FC Marketplace Cornbread)
2 pounds ripe plum tomatoes, cored, large dice
1/2 cup thinly sliced red onions
2 medium English cucumbers, peeled, halved lengthwise and cut into large dice
1 packed cup fresh basil leaves, torn into medium size pieces
6 oz baby portabello mushrooms (Cremini), wiped clean, medium dice
1 cup blue cheese, Danish Blue, crumbled (on sale for the month of September at the FC Marketplace)

Vinaigrette:

2 lemons, halved
Zest of one of the lemons
¾ cup extra virgin olive oil
2 tbsp honey
1 large garlic clove, diced
1 ½ tsp balsamic vinegar
1 ½ tsp kosher salt
1 ½ tsp sugar
¾ tsp black pepper, ground fresh
Canola Oil/Vegetable Oil spray

Cut the cornbread into small squares. Place on a tin foil lined baking sheet and toast in a 350 degree oven for 6 - 8 minutes until medium toast. WATCH CAREFULLY. Let cool slightly.

Cut, peel, dice, slice, or crumble the salad ingredients. Add these to a large serving bowl. Set aside.

Put the vinaigrette together. Slice the lemons in half and sprinkle sugar on the 4 cut sides. Use the canola oil to spray a heated grill pan, sauté pan, outside grill, or griddle. Place the lemon halves cut side down. Grill until the lemons begin to turn soft and charred along the edges. Juice the lemon halves into a medium bowl, then add the olive oil, vinegar, honey, garlic, salt and pepper. Whisk well, set aside.

Just before serving add vinaigrette to taste. (You will probably have some leftover vinaigrette.) Gently mix. Let rest at least 15 minutes to let flavors meld, then serve at room temperature.

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