

Cooking With Rania

KDKA Pittsburgh Today Live 8/12/2009

Tomato And Bread Salad with Basil and Red Onion

- 1 large baguette (24-inches) – preferably 2 days old
- ½ cup + 3 tablespoons olive oil
- 1 tablespoon butter
- ¼ cup chopped garlic

- 2 pounds ripe garden tomatoes - coarsely chopped - about 5 cups
- 1 small red onion - thinly sliced
- 1 cup (loosely packed) fresh basil leaves - torn into bite size pieces
- 1 cup chopped yellow or orange bell pepper
- 1 cup seeded and chopped cucumber

- 1/3 cup red wine vinegar
- ½ cup extra virgin olive oil
- Kosher salt and fresh ground black pepper to taste

- Freshly grated Parmesan cheese

DIRECTIONS:

Cut the baguette into 1-inch by 1-inch cubes. Toast in a 350 degree oven until crisp and dry, stirring occasionally, if necessary.

Place the butter and 3 tablespoons of the olive oil in a large sauté pan over medium low heat. Allow the butter to melt and add the garlic. Sauté the garlic for 2 – 3 minutes until it is translucent, but not brown. Toss the cooked garlic, butter and oil with the diced bread.

Place the tomatoes, onion, basil, peppers and cucumber in a large bowl.

Pour vinegar into small bowl. Gradually whisk in oil. Season vinaigrette to taste with salt and pepper.

Just before serving, add the bread to the salad bowl. Toss salad with the vinaigrette to coat. Grate Parmesan cheese to salad to taste.

Serves: 6