

HARVEST SALAD

THIS SALAD IS THE PERFECT SALAD FOR USING UP YOUR SUMMER HARVESTS OF CUCUMBERS, TOMATOES, AND ONIONS AND EVEN DAY OLD BREAD.

INGREDIENTS

1 LARGE CONTINENTAL CUCUMBER
1 KILO MIXED RIPE TOMATOES
1 RED ONION VERY FINELY CHOPPED
1 CUP FINELY CHOPPED CONTINENTAL PARSLEY
LARGE HANDFUL OF SHREDDED BASIL LEAVES
GOOD QUALITY SOUR DOUGH LOAF
EXTRA VIRGIN OLIVE OIL (FOR BRUSHING)
2 CRUSHED GARLIC CLOVES

DRESSING

2 TBS EXTRA VIRGIN OLIVE OIL
2 TBS RED WINE VINEGAR
1 TBS LEMON JICE
SEA SALT AND FRESHLY GROUND BLACK PEPPER

METHOD

1. PREHEAT THE OVEN TO 180 DEGREES, SLICE THE BREAD AND BRUSH WITH OLIVE OIL AND MINCED GARLIC, BRUSH BOTH SIDES OF YOUR BREAD AND CONTINUE UNTIL YOU ARE SATISFIED YOU HAVE ENOUGH BREAD THEN CUT INTO CUBES PLACE ON AN OVEN TRAY AND COOK UNTIL LIGHTLY BROWNED AND DREID OUT. SET ASIDE
2. SLICE CUCUMBERS LENGTHWISE THEN PLACE FLAT SIDE DOWN ON BOARD AND SLICE ACROSS THE CUCUMBER, PLACE IN THE BOWL
3. CHOP YOR SELECTION OF TOMATOES INTO VARIOUS SHAPES, AND ADD TO THE BOWL, ADD CHOPPED ONION, HERBS AND YOUR BREAD.
4. PLACE YOUR VINEGAR IN A SMALL BOWL ADD ^{your} ~~YOR~~ JUICE AND SLOWLY ADD YOUR OIL WHISKING UNTIL IT IS WELL INCORPORATED. ADD SALT AND PEPPER AND THEN POUR OVER YOUR SALAD, TOSS AND SERVE ON A LARGE PLATTER.

IF YOU WISH TO MAKE THIS MORE ELABORATE ONE CAN ADD ANCHOVIES, CAPSICUMS, CELERY, AND CAPERS AND IT THEN BECOMES A PANZANELLA SALAD.

#Also add 3 stalks
of celery finely
chopped, and 3 spring
onions.
* won't do sandough
as will be having
that as a topping on
our pie.