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## **Italian Bread Salad**

Yield: 4 to 6 servings

1 x 1 lb. (~6 cups) day old, or somewhat stale, loaf of Italian or French Bread, cut into  $\frac{3}{4}$ " cubes  
2 heirloom Tomatoes, cored and cut into  $\frac{1}{2}$ " cubes, 1 to 1 $\frac{1}{2}$  cups  
1 lb. thin skinned Cucumber, cut into  $\frac{1}{2}$ " cubes, 1 to 1 $\frac{1}{2}$  cups\*\*  
1 cup roughly chopped Red Onion  
1 to cups Italian, Flat Leaf Parsley Leaves  
1 clove Garlic, peeled, thinly sliced  
1/3 cup Extra Virgin Olive Oil  
1/4 cup White Balsamic Vinegar  
Kosher Salt, to taste  
Black Pepper, freshly ground, to taste

1. Pour the olive oil over the sliced garlic and let stand for 20 minutes. Heat oven to 350°F.
2. Place the bread in a bowl and drizzle 4 Tbs. of the olive oil over the bread, toss the bread, spread onto a baking sheet in a single layer. Toast in a 350°F oven, tossing every 5 minutes until the bread is dried and lightly toasted on the edges, cool the bread.
3. Place the bread, tomatoes, cucumber, red onion and parsley leaves in a large bowl.
4. Drizzle the olive oil over the bread and vegetables, then drizzle with the vinegars and mix well, adjust the salt and pepper and serve immediately.

\*Boule, Pain au Levain, Italian Loaf, Ciabatta, or other rustic bread

\*\*Armenian, Mediterranean, Persian, Japanese, or English Cucumbers

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