
Grilled Bread Salad With Tomatoes and Spicy Greens

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 6

3 tablespoons dry vermouth
1 teaspoon grated lemon zest
1/2 teaspoon ground coriander
Kosher salt
black pepper, freshly ground
1 pound juicy ripe tomatoes (about 3 medium), cored and cut into 1-inch pieces
4 scallions (white and green parts), thinly sliced on the diagonal
1/4 cup extra virgin olive oil (more for the bread)
10 to 12 ounces day-old crusty country bread (not sourdough)
1 clove garlic, cut in half crosswise
1 cup fresh basil leaves, torn
2 cups spicy greens, such as arugula, mizuna or baby mustard greens
1/4 cup pine nuts, lightly toasted

In a medium bowl, stir the vermouth, lemon zest, coriander, and 1/2 teaspoon salt.

Add the tomatoes and scallions.

Stir in the olive oil and set aside for up to an hour.

Prepare a medium-hot charcoal grill or heat a gas grill to medium-high.

Cut the crust off the bread; don't worry about removing all of it, just the heaviest, chewiest parts.

Cut the loaf lengthwise into 3/4 inch slices.

Brush the slices lightly with olive oil and grill them around the perimeter of the fire until uniformly golden; about 4 minutes per side. Avoid charring the edges as best you can.

Remove the bread and rub all sides with the cut face of the garlic.

Tear or chop the bread into 3/4 inch pieces and put them in a large salad bowl.

Add the basil and greens and then the seasoned tomato-scallion mixture. Toss gently with a large spoon to combine.

Season with salt and a few generous grinds of black pepper.

Add the pine nuts, toss, and serve.

Salads/Side Dishes