cornbread panzanella  SERVES 4-6

Every evening my grandma used to make a fresh loaf of cornbread. It would come out of the oven hot and crunchy on the outside and moist on the inside. Panzanella is a dish that I had maybe made once or twice in the past, but I must have gotten a wild hair one day and decided to try making it with cornbread instead of a crusty white bread—it was my way of “southernizing” the recipe. I loved it. Panzanella is so bright and colorful—it just looks like summer.

For the salad:
- Olive oil
- 1 loaf cornbread, cut into 1-inch (2.5 cm) cubes
- Salt
- 1 red bell pepper, cored and chopped
- 1 yellow bell pepper, cored and chopped
- 1 English cucumber, chopped
- 1 pint (10 ounces/280 g) grape tomatoes, halved
- 1/2 red onion, thinly sliced
- 15 fresh basil leaves, torn

Make the salad: Preheat the oven to 400°F (205°C). Oil a baking sheet.

Put the cornbread on the prepared baking sheet, drizzle with oil, and season with salt. Bake until nicely toasted, about 15 minutes. Let cool completely.

In a large salad bowl, combine the cornbread, peppers, cucumber, tomatoes, onion, and basil.

Make the dressing: In a small bowl, whisk all the ingredients together.

Add the dressing to the cornbread and vegetables and toss. Let stand at room temperature for about 20 minutes before serving.

For the dressing:
- 1 tablespoon Dijon mustard
- 1/4 cup (60 ml) red wine vinegar
- 1/2 cup (120 ml) extra-virgin olive oil
- 2 tablespoons chopped capers
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper