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# 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

## 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

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.