



## PANZANELLA (BREAD SALAD)

- 4 cups slightly dried out hearty bread, cubed or torn into pieces about 1.5 lbs. ripe tomatoes, cored and coarsely chopped
- 1 red onion, thinly sliced
- 1 cucumber peeled and cut into small cubes
- 2 ribs celery, cut into small cubes
- ½ cup loosely packed fresh basil
- 3 fresh garlic cloves, minced
- 1 cup drained, pitted green olives (or kalamatas), halved (optional)
- 1–2 tablespoons red wine vinegar
- Salt to taste
- 3–4 tablespoons extra virgin olive oil
- Freshly ground black pepper to taste

Place bread in large bowl. Add tomatoes, onion, cucumber, celery, and basil; toss gently to blend. If using, add garlic and olives. Sprinkle with vinegar and salt; toss again. Spoon the oil over the salad, sprinkle with pepper and toss once more. Set aside for 30 min for the flavors to blend.

— Patricia Wells' Trattoria



## ORZO, CORN AND BASIL SALAD

- ½ medium red onion, finely diced
- ¼ cup white wine vinegar
- 3 TB fresh lime juice
- 2 tsp kosher salt
- ¾ tsp freshly ground black pepper
- 4 ears of corn, shucked
- 8 oz orzo
- ¼ cup plus 2 TB extra virgin olive oil
- 1 red bell pepper, diced
- 1½ cups torn basil leaves

Stir the red onion, vinegar, lime juice, salt, and pepper together in a large mixing bowl. Let it sit while you continue with the recipe, allowing the acidic ingredients to mellow the raw bite of the onion. Hold the ears of corn upright on a large cutting board and cut off the kernels, being careful not to cut so deep you shave the cob. They should give you about 5 cups of kernels. Bring a large pot of salted water to boil. Add the orzo and when it is just tender, after about 8 minutes, add the corn kernels to the pot. Cook until the water boils again, then drain the colander, and rinse with cold water.

Stir the olive oil into the bowl with the dressed onion. Toss in the pasta and corn, red bell pepper, and basil until evenly combined. Refrigerate at least 1 hour before serving.

— Cook's Illustrated



## GREEK EGGPLANT SPREAD

- 2 lbs eggplant (2 med)
- ¼ cup diced white onion
- 2 cloves garlic, minced
- ¼ cup fresh parsley leaves
- ½ tsp. salt
- 1 tablespoon minced fresh oregano leaves (or 1 tsp. dried)
- 3 tablespoons lemon juice (fresh squeezed, if you have it)
- ½ cup extra virgin olive oil

Preheat oven to 400. Do not peel the eggplant, but pierce them in several places with a fork to allow steam to escape. Place the whole eggplant in an ovenproof glass dish. Bake for 40–50 min, or until very soft and the skin is slightly scorched (alternatively, you can grill the eggplant until tender). When they are cool enough to handle, cut in half lengthwise and scrape the pulp from the skin. Discard any dense pockets of dark seeds.

Place pulp in a food processor and pulse to coarsely chop; do not puree. Drain off any liquid that may separate from the pulp. Add the onion, garlic, parsley, salt and oregano and pulse to combine. With the machine running, add the lemon juice, then add the oil in a thin stream. Don't over process—the resulting mixture should be slightly chunky. Transfer to a serving bowl and refrigerate several hours. Use as a dip with pita chips, or top crostini or pizza with it!

—Adapted from *The Vegan Gourmet*



## TABBOULEH

- 1 cup bulgur, extra-coarse if possible
- 1 red onion (to yield about a cup when finely diced)
- 5 to 6 scallions
- 1 small bunch of chives
- 1 cucumber
- 1 to 2 cups cherry tomatoes
- 1 bunch parsley (to yield a heaping cup once chopped)
- mint (to yield about a quarter cup once minced)
- ¼ cup extra-virgin olive oil
- 2 to 3 lemons, juiced to yield about ¼ cup
- kosher salt and freshly cracked black pepper

Place bulgur in a large bowl and cover with cold water. Let stand for 1 hour. Drain in a sieve. Set aside.

Meanwhile, finely dice the onion. Mince the white and light green portion of the scallions and the chives. Dice the cucumber. Halve or quarter the cherry tomatoes, depending on their size. Roughly mince the parsley and the mint.

Spread the bulgur out in your bowl. Season evenly with kosher salt (I used a teaspoon) and freshly cracked pepper. Add all of the chopped vegetables and minced herbs. Pour in the olive oil and lemon juice. Toss well. Taste and adjust seasoning as necessary.

— <http://www.alexandracooks.com/2013/06/26/tabbouleh/>