



Heirloom or Vine Ripened Summer Tomato-Bread Salad

This is for one large or two smaller salads, but you can make up to 4 at a time if you wish

Ingredients for the Balsamic Vinaigrette (make ahead)

- 1 Tbsp fruity balsamic vinegar (I like Ritrovo brand)
- 2 Tbsp good quality extra virgin olive oil (Columela is my go-to fave)
- 1 pinch dried mustard

Instructions:

Shake together or whisk in a bowl. This dressing can be left out for a couple of days.

Ingredients for the Salad:

- 1 cup washed and dried arugula leaves
- 1 cup various colored heirloom tomatoes
- 1 cup grilled bread (I used Essential Baking Company's Columbia bread)
- 1 tsp finely chopped shallot
- Shavings of imported Parmesan Reggiano cheese

Instructions:

Prepare the bread by cutting it into 1 inch slices, brushing the top and bottom with olive oil, and grilling until the outside has grill marks and is toasty. A stovetop grill pan works perfectly for this task. While still warm, cube into 1 inch pieces.

Remove the core from the tomatoes, cut into one inch wedges, place in a small stainless or ceramic bowl and sprinkle with ¼ tsp sea salt. Toss with your hands and let it rest for two minutes. Add arugula and sprinkle chopped shallot on top along with warm cubed bread and gently combine with a tongs or your hands. Toss once more with the shallots.

Add half of the balsamic vinaigrette to the edges of your salad mixing bowl.

Mix everything by hand only, so that everything is barely coated. Do not over dress. It doesn't take more salt because of the saltiness of the parmesan and pre-salted tomatoes. Transfer to a large individual salad plate, and cover with shaved parmesan cheese. I literally make shavings with a potato peeler (1" wide x 3" long or so, about six shavings per serving). Serve while the bread is still warm!!
Pass the pepper grinder

PS: I cheated in several ways. I made extra grilled bread and left some slices uncut. When it cooled it was stored in Tupperware. The next day I reheated what I needed in the toaster oven for a minute or two, then cut it up and used it.

And I think vine ripe tomatoes taste perfectly fine. I don't have heirloom tomatoes most of the time, although if you have these - the colors are spectacular!