



## Tuscan Pamzanella Salad

(From the "All Things Tuscan" Event)

### Ingredients:

6 ripe tomatoes, chopped into about 1" pieces  
2 red onions, finely sliced (you may not want to add all of the onions)  
1 loaf rustic crusty bread  
 $\frac{2}{3}$  cup of good quality olive oil  
 $\frac{1}{4}$  cup red wine vinegar (about)  
Salt & pepper to taste

At least two days in advance:

Slice the bread into  $1\frac{1}{2}$ " slices. Once sliced, tear the slices into fairly large chunks. Spread out on a clean towel, waxed paper, or paper towels and leave to dry out.

When ready to make the salad. Mix the tomatoes and onions in a large bowl.

Fill a bowl with about 2" of water and put a handful of the dried bread into the water for 5-7 seconds. Swish them around a bit so they get wet. Take them out and squeeze any excess water out. Add to the bowl with the tomatoes and onions. Continue wetting /squeezing the bread until all have been used. Mix the tomatoes, onions and bread until completely combined.

Once combined, add the olive oil, vinegar, salt and pepper. While the amounts of each are given above, you may want to start with smaller amounts and taste as you go until the right combination is obtained to your taste. You can always add more of any of them, but can't take them out!

Serves 6