

# Panzanella with Heirloom Tomatoes

2 cups bread cubes, 1/2-inch cut from Italian Country loaf  
1/2 medium sweet onion, very thinly sliced  
1 garlic clove, peeled  
2 or 3 flat anchovy fillets (packed in oil), chopped fine  
1 T. capers, drained and rinsed  
1/2 sweet yellow bell pepper, seeded, chopped 1/4-inch pieces  
1/4 cup extra-virgin olive oil  
1 T. quality red wine vinegar  
3 fresh, ripe, firm heirloom tomatoes, chopped in bite-sized pieces  
1 cup peeled and diced cucumber  
Sea salt  
Freshly ground black pepper  
Parmesan cheese shavings  
1/2 cup loosely packed basil, torn

Toast the bread with 1 to 2 tablespoons olive oil in large skillet until golden brown on both sides.

Mash the garlic, anchovies, and capers using a spoon or a mortar and pestle. Place in a large serving bowl along with the sweet pepper. Add the olive oil and vinegar and toss thoroughly. Add the bread, tomatoes, cucumber and onions and toss again.

Salt lightly and add several grindings of black pepper. Top with basil and shavings of Parmesan. Serve immediately.

