

InSpire Magazine

Featured Recipe

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Italian Tomato Bread Salad

4 cups red wine vinegar
3 tablespoons water
1 envelope GOOD SEASONINGS Gourmet Caesar Salad Dressing Mix
1/2 cup extra virgin olive oil
4 medium red tomatoes, cut into 1/2 inch chunks
1 medium red onion, cut into 1/2 inch chunks
1/2 large cucumber, cut into 1/2 inch chunks
1/3 cup thinly sliced fresh basil
4 cups day-old assorted bread cubes (about 1 inch)

Mix vinegar, water, salad dressing mix and oil in cruet or small bowl as directed on envelope.

Mix remaining ingredients, except bread cubes, in large bowl. Add 1/2 cup of the dressing; toss to mix well. Cover. Refrigerate.

Stir in bread cubes just before serving. Serve over mixed salad greens, if desired.

Makes 8 cups or 8 to 10 servings.

To Serve Salad In Bread Bowl:

Cut and discard a thin slice from the top of a large round loaf of bread. Hollow out the loaf, leaving a 1/2 inch rim. Cover the bowl with plastic wrap. Cut the bread from the loaf center into cubes. Spread in a shallow baking pan. Bake at 200 degrees for 10 minutes. Cool and use in the salad.