

Tomato Bread Salad with Corn and Mozzarella

Adapted from a recipe at The Pioneer Woman blog, from a reader, Georgia Pellegrini



Servings: 4

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Notes: If you want the tomato water to be mostly clear or slightly pink, use red tomatoes. Using green ripe tomatoes will make the water a darker, muddy color.

1. **TOMATO WATER:** Cut the large tomatoes into quarters and add to a blender. Slice the red onion thinly and set half of the slices aside and add the other half to the blender. Add the 1 cup basil, cilantro, and parsley to the blender along with the vinegar and $\frac{1}{2}$ teaspoon of salt and puree the mixture for several minutes until it's a smooth sludge.

2. Place a piece of cheesecloth over a fine mesh strainer and set it over a bowl. Pour the mixture into a mesh strainer and press it through until all of the liquid is extracted. Set the bowl of tomato water aside (or refrigerate for a few hours).

3. **CROUTONS:** Preheat the oven to 325°F. Cut the baguette lengthwise and drizzle or brush all sides with olive oil. Then rub the baguette on all sides with garlic (or sprinkle garlic salt on the bread if you want to save some time). Cut the baguette into cubes and place them into a baking dish. Add salt (unless you used garlic salt earlier) and pepper and toss. Bake for 15 minutes then remove from the oven to let cool. Ideally the cubes will still have some softness to them - you don't want them to be rock-hard.

4. **SALAD:** Slice the heirloom and cherry tomatoes into bite sized pieces. Pour $\frac{1}{2}$ cup of tomato water in the bottom of each wide-style bowl. Add the tomatoes, arugula and some of the basil leaves. Sprinkle on the corn and place the sliced mozzarella decoratively around the edges. Drizzle with olive oil and add a bunch of croutons just before serving. Sprinkle with good sea or fancy salt and garnish with a few small basil leaves on top. The croutons are dry and crunchy, but they should be pushed around, down into the tomato water - where the flavor is. Serve them on top, then encourage your guests to stir it up a bit.

- 2 large tomatoes
- 1/2 whole red onion
- 2 cloves garlic
- 1 cup basil, picked
- 1/2 cup cilantro, picked
- 1/2 cup parsley, picked
- 2 tablespoons white wine vinegar
- 1/2 teaspoon sea salt
- 1 medium baguette
- 2 tablespoons olive oil, for brushing on the bread
- 2 cloves garlic
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 3 whole heirloom tomatoes (the more colorful the better!)
- 1 cup cherry tomatoes, heirloom type if available, multi-color
- 1 cup arugula
- 1/2 cup basil leaves, small size, for topping
- 8 ounces fresh mozzarella cheese, sliced in bite-sized pieces
- 2 ears fresh corn, cut off the cob
- 1 tablespoon extra virgin olive oil, to drizzle on top as it's served

Salads

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Per Serving (excluding unknown items): 553 Calories; 15g Fat (24.0% calories from fat); 17g Protein; 93g Carbohydrate; 15g Dietary Fiber; trace Cholesterol; 1213mg Sodium. Exchanges: 5 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.