Pea and Bacon Panzanella with Corn & Tomatoes

Adapted from a Food52 recipe, 6/2014

Internet Address: http://food52.com/recipes/29047-pea-and-bacon-panzanella-with-warm-vinaigrette



3 cups white bread, cubed (stale is fine)

1/8 teaspoon garlic salt

Olive oil spray

4 slices bacon, thick sliced (use double if regular bacon)

1/2 cup vinaigrette (see recipe below)

1 cup frozen peas, rinsed in hot water to defrost

1/8 teaspoon kosher salt

2 ears corn, cut off the cob

2 medium tomatoes, chopped, including all the juices

2 cups arugula, coarsely chopped

1/2 cup mint, finely chopped

VINAIGRETTE SALAD DRESSING:

2 small shallots, peeled and diced

2 large garlic cloves, smashed or finely minced

1/2 cup sherry vinegar

2 teaspoons Grey Poupon mustard

1 cup olive oil (may use EVOO if deisred)

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

Servings: 2

1. Preheat oven to 350° F.
2. Cut the bread into 1/2-inch cubes. If the bread is fresh and hard to cut, toast it for a few minutes to crisp it up. Place cubes on a sheet pan. Sprinkle with salt and spray with olive oil. Toast in the oven until they're crisp all the way through, about 8-12 minutes. Taste one to know for sure. They can brown a bit but turn the heat down if they start to burn. Take bread cubes out of the oven and set them aside.
3. Chop up the bacon and cook on medium heat in a medium-sized cast iron pan. When it's crisped up to your liking, remove bacon and place on a paper towel. Pour out all but 1 teaspoon of the bacon fat (basically leaving behind only an oil slick).
4. To make the vinaigrette, place the pan back on low heat (the pan will still be super hot). Toss in shallots. Stir for one minute, scraping up the bacon goodies. Add garlic. Stir for 30 seconds. Pour in vinegar. Turn up to medium heat and boil for 20 seconds. (Be careful and don't breathe in the vinegar steam.)
5. Take off the heat and pour mixture into a jar that will hold up to 1 1/2 cups of liquid. Whisk in mustard. Slowly whisk in olive oil. Whisk vigorously until it emulsifies. Set aside.
6. Into a large bowl place the bread cubes and add about 1/4 cup of the vinaigrette (stir it vigorously just before measuring). Toss well. Taste it and see whether you need more dressing. If needed, add another 1/4 cup. Letting it sit for 3-5 minutes will help as the liquid soaks in. Add more vinaigrette or salt if necessary. You want the vinaigrette to permeate the bread cubes but they shouldn't be soggy.
7. Cut the corn off the cobs and add to the salad. Add tomatoes and arugula. Toss again and add more dressing if needed. Taste for seasonings.
8. Garnish with bacon (if you cooked this ahead, put it in the microwave for about 15-20 seconds to heat through) and mint. Eat immediately.

Per Serving (excluding unknown items): 1475 Calories; 52g Fat (31.6% calories from fat); 42g Protein; 213g Carbohydrate; 17g Dietary Fiber; 14mg Cholesterol; 2475mg Sodium.
Exchanges: 13 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 10 Fat; 0 Other Carbohydrates.