

The McCutchen House
T O M A T O A N D B R E A D S A L A D

INGREDIENTS

½ loaf baguette
1 Tbs. garlic, minced
¼ cup olive oil
4 ea. large tomatoes, diced
½ ea. red onion, diced
2 Tbs. basil
¼ cup balsamic vinegar
½ cup olive oil
salt and pepper to taste

This recipe serves 6 people.

DIRECTIONS

Cut the baguette into cubes, slightly larger than a typical crouton. In a small bowl, combine the garlic and ¼ cup of olive oil. Toss the bread in this mixture until all the pieces are well coated.

Lay the croutons in a single layer on a cookie sheet. Bake the croutons at 350 for 15 minutes, or until the bread has just started to brown.

In a separate bowl, combine the remaining ingredients. When the croutons are finished, toss them with the tomato mixture.

Serve this salad right after the bread has been tossed with the tomatoes. If you wait too long, the bread will become too soggy.