

# peach panzanella

Thanks to my friend Trevor from [Baird Family Orchards](#) we get to enjoy some of the best peaches in Oregon. I'll be making some desserts soon, but first a savory twist using peaches instead of tomatoes in the classic Tuscan bread salad called panzanella. Like tomatoes, peaches are both sweet and acidic, and they can often be used in dishes where you might find tomatoes.

The thrifty Italians don't let anything edible go to waste, and panzanella was traditionally made with hard, stale bread soaked in water to soften, then squeezed to a soft pulp. I prefer to use fresh or slightly stale bread that's grilled or toasted, then cut into small cubes. It'll eventually soften as it absorbs the liquids in the salad.

- Jim Dixon, [Real Good Food](#)

Serves 4

## INGREDIENTS

Peaches

Sourdough Bread (or another rustic bread), ideally day old

*You will need roughly one peach for each slice of bread, maybe 4 of each to feed 4-6 people as a side salad.*

1 red onion

Handful fresh basil or mint

Extra virgin olive oil

Red wine vinegar

Good kosher salt

Freshly ground black pepper

## DIRECTIONS

First thinly slice a red onion and soak it in a couple of tablespoons of red wine vinegar.

Cut the bread into half-inch cubes, and the peaches into bite-sized pieces (peeling optional).

Tear or slice a good handful of basil leaves (mint is delicious too) into thin strips. Combine everything in a large bowl, add a generous amount (maybe 4 tablespoons) of extra virgin olive oil, a pinch of salt (unlike Tuscan bread, ours will add some salt, so taste before adding), and some freshly ground black pepper.

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