

Cherry Panzanella Salad with “Champagne” Vinaigrette

2 cups Idaho dark sweet cherries, pitted and cut in half
3 cups sourdough or other dense bread, cut into 1”cubes
1 large English cucumber, sliced and cut into quarters
2 tablespoons fresh basil, chopped
2 tablespoons fresh mint, chopped
4 cups spring mix
½ cup feta cheese, crumbled
Champagne Vinaigrette (recipe below)
Salt and pepper to taste

Preheat oven to 325 degrees. Place bread cubes on sheet pan and bake until crisp and lightly browned. Let cool. Make vinaigrette. Toss toasted bread cubes with ½ cup of vinaigrette. To make salad, mix cherries, cucumber, feta, basil and mint with spring mix. Toss with 1 cup of vinaigrette. Add bread cubes and toss to mix. Plate on one large platter or 4 individual plates and garnish with mint and cherries if desired. Serve immediately.

“Champagne” Vinaigrette

1 ½ cups Champagne Vinegar
1 ½ cups extra virgin olive oil
1 teaspoon minced garlic
2 tablespoons honey
1 teaspoon fresh lime juice

Combine all ingredients and whisk or shake until thoroughly blended. Refrigerate any unused dressing.