

## **Bread Salad with Fontina and Black Forest Ham (for 4)**

*A cross between panzanella (Italian bread salad) and an upscale chef's salad...*

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: One-Dish Meals Author: Susan Rich, Laura Russell

Prep Time: 10 minutes

Cooking Time: 15 minutes

### **INGREDIENTS:**

1 10 oz country bread loaf, cut into 1" cubes (about 5 cups)  
2/3 C + 3 TBS olive oil  
1/4 C + 1 TBS red wine vinegar  
1 garlic clove, minced  
3/4 tsp salt  
1/4 tsp fresh ground black pepper  
1/2 lb Fontina cheese, cut into 1/2" cubes  
2 C cherry tomatoes, halved  
1 rib celery, sliced  
1 small red onion, chopped  
1/4 C fresh parsley, minced  
1/2 head romaine lettuce, cut into bite-size pieces (about 3 cups)  
6 oz Black Forest ham, cut into strips about 1 1/2-by-1/2"

### **DIRECTIONS:**

Heat oven to 325° F. Toss bread cubes with 3 tsp olive oil & spread on large baking sheet. Bake, stirring once or twice, till crisp & lightly browned on outside but still soft inside (about 15 minutes). Let cool.

In large glass or stainless-steel bowl, whisk vinegar, garlic, salt & pepper. Add remaining 2/3 C oil slowly, whisking.

Add toasted bread, cheese, tomatoes, celery, onion & parsley - toss to coat. Let sit 5 minutes. Add lettuce & ham - toss again.

**Wine Recommendation:** This full-flavored salad can easily partner a red - even, because of its ham & cheese, 1 with some tannin. A Beaujolais-Villages, light-bodied, fruity & just a bit tannic, will be delicious.