KitchenBooQ

Cantaloupe & Blue Panzanella

Serves: 6 | Cooking Time: 30m | Level: Easy



INGREDIENTS

6 cups stale bread, ¾" cubed*
2 pints fresh Bow Hill blueberries (can use pickled if fresh out of season)
3 cups cantaloupe
1 cup basil, chiffonade
1/4 red onion, thinly sliced
1/4 cup Bow Hill Organic Heirloom Pickled Blueberries' brine
2 tablespoons champagne vinegar
1/2 cup olive oil
1 small clove of garlic. minced
1 teaspoon salt

PREPARATION

1. In a small bowl, soak the red onion in the Bow Hill Blueberry Pickle brine. Let sit for at least 10 minutes.

2. In a large bowl, whisk the vinegar, olive oil, garlic and salt.

3. Add the onions and the brine.

4. Add the remaining ingredients and toss well.

5. Let rest at room temperature at least 20 minutes prior to serving.

6. Make sure to use 1 to 2 day-old bread, it will absorb the moisture from the fruit and dressing while holding its shape. Fresh bread will become soggy and dissolve.