

Cornbread Panzanella Salad

Ripe & Ready | May 2006



Chef Ben Barker of the Magnolia Grill in Durham, North Carolina, prefers homemade mayonnaise and from-scratch cornbread for this Southern bread salad, but purchased products work fine when time is short.

- 1/2 CUP MAYONNAISE
- 1/4 CUP BUTTERMILK
- 1 TBSP. SHERRY VINEGAR OR CIDER VINEGAR
- KOSHER SALT
- GROUND BLACK PEPPER
- BOTTLED HOT PEPPER SAUCE
- 1 RECIPE *BLACK SKILLET CORNBREAD* OR ONE 8-INCH PURCHASED CORNBREAD
- 2 CUPS ARUGULA, CLEANED
- 1 1/2 CUPS VINE-RIPENED TOMATOES, PEELED, SEEDED, AND CUT INTO 1/2-INCH CHUNKS
- 1/2 OF A SMALL ENGLISH CUCUMBER, PEELED AND SEEDED, CUT INTO HALF-MOONS (ABOUT 1 CUP)
- 1 STALK CELERY, THINLY BIAS-SLICED
- 1/2 CUP FRESH BASIL LEAVES, TORN INTO PIECES
- 2 TBSP. FRESH ITALIAN (FLAT-LEAF) PARSLEY LEAVES
- 2 TBSP. MINT LEAVES, TORN IN HALF
- 1/3-1/2 CUP BOTTLED SWEET CORN RELISH OR WHOLE KERNEL CORN
- 1 RECIPE *LEMON ROAST CHICKENS* (OPTIONAL)

For dressing, in a small bowl stir together mayonnaise, buttermilk, and vinegar. Season to taste with salt, pepper, and bottled hot pepper sauce. Cover and chill until serving time, up to 1 week.

For croutons, cut cooled *Black Skillet Cornbread* or purchased cornbread into 3/4-inch rough cubes. Place on a baking sheet, uncovered, for 2 to 3 hours to dry out. In a large bowl combine cornbread croutons, arugula, tomatoes, cucumber, celery, basil, parsley, and mint. Add dressing and sweet corn relish. Toss to combine. Serve with *Lemon Roast Chickens*, if desired. Makes 8 to 10 servings.