

Seasonal Eating



Tomato Salad with Pesto Dressing

- 1 tablespoon butter
- 7 tablespoons olive oil, divided
- 4 slices crusty Italian breads, cut into 3/8" cubes
- Salt and pepper, to taste
- Garlic powder
- 1 clove garlic, peeled
- 1 1/2 tablespoons pine nuts
- 1 1/2 cups fresh basil leaves
- 1/4 cup freshly grated parmesan cheese
- 2 large ripe tomatoes, cut into 1/4" slices
- 2 balls fresh mozzarella cheese, cut into 1/4" slices
- 1/4 cup chopped kalamata olives

To make croutons, combine melted butter and 1 tablespoon of olive oil and toss with bread cubes. Place on a baking sheet in a single layer. Sprinkle with salt, pepper and garlic powder. Bake at 350 degrees until golden, stirring a couple of times, about 10 minutes or so. Allow to cool while making the pesto. In the bowl of a small food processor or blender, process garlic and pine nuts until finely ground. Add basil leaves and process until chopped but still in pieces. With machine running, add remaining 6 tablespoons olive oil in a stream and process until basil is finely chopped. Stir in parmesan cheese and add salt and pepper to taste. Set aside. On serving plates, alternate tomato and cheese slices down middle of plates, overlapping each layer and sprinkling each layer with a little salt and pepper. Pour a line of pesto down the center and sprinkle with olives and croutons. Serve immediately.