

# VINE RIPENED TOMATO & CHARRED CORN PANZANELLA WITH BASIL & SUMMER GREENS

PAIRED WITH 2016 PRIMITIVO | 8 LARGE SERVINGS

## INGREDIENTS

4 ears of Corn, *husked*  
½ cup Extra Virgin Olive Oil, *divided*  
½ cup Red Onion, *thinly sliced*  
1 teaspoon Garlic, *minced*  
2 large Tomatoes, *diced*  
½ cup fresh Basil Leaves, *rough chopped*  
1 teaspoon Dijon Mustard  
3 tablespoons White Balsamic Vinegar  
1½ cups homemade, crusty-bread Croutons  
(*see recipe to right*)  
4 cup summer greens, loosely packed  
(*mesclun, arugula, romaine, etc.*)  
½ cup aged Provolone, *shaved with a peeler*  
2 tablespoons aged Balsamic Vinegar or  
Balsamic Glaze  
Kosher Salt and freshly ground Pepper

## METHOD

1. Drizzle 1 tablespoon of olive oil over the fresh corn and season with salt and pepper.
2. Grill the corn over high heat, turning frequently, until well-charred on the outside.
3. Remove corn from grill and allow to cool to room temperature.
4. Cut the kernels off the cobs and place in a large bowl.
5. Add red onion, garlic, tomato and basil and gently combine. Set aside.
6. In a small bowl, combine the dijon and white balsamic. While stirring, drizzle in the remaining olive oil to create a vinaigrette.
7. Drizzle the vinaigrette over the corn and tomato mixture and mix gently to marinate.
8. Immediately before serving, add the croutons (which will soak up the tasty juices) to the tomato mixture then gently fold in the summer greens. Season with salt and pepper.
9. Serve the salad immediately (or it will be a wilted mess!) topped with the aged provolone and a drizzle of aged balsamic.

## GARLIC CROUTONS

4 tablespoons Extra Virgin Olive Oil  
1 small clove Garlic, *minced*  
1 ½ cups hearty Bread, *cut into 1" cubes*  
Kosher Salt and freshly ground Pepper

## METHOD

1. Preheat oven to 350°F.
2. In a medium bowl, combine the oil, garlic, bread, salt and pepper. Stir gently to coat.
3. Spread on a baking sheet in an even layer with room between the bread cubes.
4. Bake for 15 minutes, or until crisp and dry. Check frequently to prevent burning.
5. Cool. Then store in an airtight container for up to 3 days. Yields 1½ cups.