

Grilled Panzanella Salad with Sweet Peppers, Summer Squash, and Tomatoes

BON APPÉTIT AUGUST 2005

Yield Makes 8 servings

Ingredients

Salad

1 1/2 pounds assorted peppers (about 5), cut into 1 1/2-inch-wide strips

1 1/2 pounds assorted summer squash, cut lengthwise into 1/3-inch-thick slices

1 medium-size onion, cut into 1/4-inch-thick rounds

1 12- to 14-ounce loaf of ciabatta, some crust trimmed to expose bread, cut crosswise into 1-inch-thick slices

Extra-virgin olive oil

1 garlic clove, peeled, cut into thirds

Dressing

1/4 cup fresh lemon juice

2 tablespoons red wine vinegar

1 tablespoon grated lemon peel

1/3 cup extra-virgin olive oil

1 pound tomatoes, cored, cut into 3/4-inch dice, juices reserved

1/2 cup chopped fresh Italian parsley

1/4 cup coarsely chopped basil

2 tablespoons drained capers

Preparation

For salad:

Prepare barbecue (medium heat). Brush both sides of bell peppers, squash, onion, and bread slices lightly with olive oil; sprinkle with salt and pepper. Grill vegetables until tender and brown, about 4 minutes per side for peppers and squash and 3 minutes per side for onion. Grill bread until browned and crisp, turning occasionally, about 4 minutes. Cool slightly. Rub bread with cut sides of garlic. Tear bread into 3/4-inch pieces; place in very large bowl. Cut grilled vegetables into 1-inch pieces; add to bread in bowl.

For dressing:

Whisk first 3 ingredients in small bowl to blend. Gradually whisk in 1/3 cup oil. Season dressing to taste with salt and pepper.

Add dressing, tomatoes with juices, and all remaining ingredients to salad; toss. Let stand 20 minutes. Season with salt and pepper.