



Summer Peach Panzanella

Recipe by David Stample of In Cucina

Serves 4 to 6

Ingredients:

Cornbread crouton

3 cups Cornbread (recipe below), diced

*Melted butter or oil

*Maple sugar

Panzanella

*2 large yellow peaches, cut into cubes

*1 bunch collard greens, julienned and salted

*1 pint grape tomatoes, halved

*1/2 red onion, thinly sliced

*10 basil leaves, torn

6 slices prosciutto, for garnish, optional

Vinaigrette

1 tablespoon Dijon mustard

1/4 cup red or white wine vinegar

1/2 cup extra-virgin olive oil

1/4 cup chopped capers

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions:

For the cornbread:

- Preheat the oven to 400 degrees.
- Line a baking sheet with aluminum foil. Place cornbread on baking sheet and generously drizzle with oil or melted butter. Season with salt and maple sugar.
- Bake until golden brown, about 15 minutes. Let cool completely.

For the dressing:

- Whisk or immersion blend the mustard, vinegar, oil, capers, salt and pepper together in a large bowl.

For the salad:

- Add the peaches, collards, tomatoes and onions to the dressing and toss.
- Add in the cornbread cubes and basil and toss again. Let stand at room temperature for about 20 minutes before serving.
- Drizzle olive oil over the top. Place slices of prosciutto over the top.



Cornbread

Recipe by David Stample of In Cucina

Ingredients:

*1 cup yellow cornmeal

*1 cup all-purpose flour

¼ cup sugar

4 tsp baking powder

½ tsp salt

*1 cup milk

¼ cup cooking oil

**** Ingredients available seasonally at your neighborhood Greenmarket***

Instructions:

- Preheat the oven to 425 degrees and coat the inside of a 9-inch pie plate, cast iron skillet, or 8x8 casserole dish with non-stick spray (or butter for more flavor).
- In a large bowl, stir together the cornmeal, flour, sugar, baking powder, and salt until evenly combined.
- In a separate bowl, whisk together the milk, egg, and oil.
- Pour the bowl of wet ingredients into the bowl of dry ingredients and stir just until everything is moist. Avoid over stirring. It's okay if there are a few lumps.
- Pour the batter into the prepared dish and bake for about 20 minutes, or until the top and edges are golden brown. Cut into 8 pieces and serve.