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

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

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**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.