

## **Basil Panzanella with Tomato and Lemon**

### *Ingredients:*

1 organic lemon  
1 pound firm, ripe tomatoes, cut into 1-inch chunks (about 2 cups)  
3 to 4 slices hearty sourdough or whole-grain bread, toasted and cut into squares or chunks or whatever you can manage  
1/4 cup capers, drained  
1 cup fresh basil leaves  
1/4 cup extra-virgin olive oil  
2 tablespoons red basil or red wine vinegar  
salt and pepper to taste

### *Instructions:*

Slice the lemon into paper-thin slices, catching the juice and placing it in a salad bowl. (You may discard the seeds!)

Add the tomatoes, toast cubes, capers, and basil. Drizzle the oil and vinegar over the salad, add the salt and pepper, and toss lightly. Let the salad sit for 5 to 10 minutes to allow the flavors to blend. (Don't let it sit for more than 2 hours.)

Serves 4 to 6.