



# SOURDOUGH PANZANELLA WITH CRAB

SERVINGS: 4

ACTIVE TIME: 30 mins

TOTAL TIME: 30 mins

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*This Sourdough Panzanella recipe is an ode to San Francisco in the summertime. Buttery chunks of sourdough bread provide a crispy base for a colorful variety of summer's best vegetables. With pieces of fresh crab tossed into the mix, this dish is an elegant starting point for any summertime dinner party – especially with a cold bottle of California white wine!*

## Ingredients

- > Half loaf day-old sour dough bread (4 cups)
- > 2 tablespoons butter, melted
- > 1 cup red cherry tomatoes, halved
- > 1 cup yellow cherry tomatoes, halved
- > 1/2 cup sweet corn
- > 1 shallot
- > 2 tablespoons basil
- > 1 tablespoon tarragon
- > 2 tablespoons white wine vinegar
- > 2 tablespoons olive oil
- > 1 tablespoon mayonnaise
- > 1 tablespoon lemon juice (about 1/2 lemon)
- > 8 oz. can lump crab meat

## Directions

Preheat oven 450 degrees.

1. To make Sourdough Panzanella, begin by cutting the bread into one-inch chunks. You don't want to cut them any larger or they will be hard to eat in one bite. You also don't want to cut them too small as they will get soggy quickly once tossed in the vinaigrette. Put the two tablespoons of butter into a small bowl and microwave for 1 minute to melt. Toss the cubed sourdough in the melted butter and season with salt. Spread out the cubes evenly onto a baking sheet and bake for 5 – 7 minutes, stirring halfway through. The bread will be ready when it's taken on a deep golden brown. Set aside to cool.
2. Meanwhile, slice the tomatoes in half and move to a mixing bowl. Peel the shallot and slice into thin rings. Add the shallots to the same mixing bowl along with the half cup of corn and a generous pinch of salt and pepper. Toss to combine. Set aside while you make the vinaigrette, allowing the salt to draw out some of the juices of the vegetables and develop some good flavor.

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## Shopping List

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> Half loaf day-old sour dough bread (4 cups) | <input type="checkbox"/> 1/2 cup sweet corn | <input type="checkbox"/> olive oil                |
| <input type="checkbox"/> butter                                      | <input type="checkbox"/> 1 shallot          | <input type="checkbox"/> mayonnaise               |
| <input type="checkbox"/> red cherry tomatoes, halved                 | <input type="checkbox"/> fresh basil        | <input type="checkbox"/> a lemon                  |
| <input type="checkbox"/> yellow cherry tomatoes, halved              | <input type="checkbox"/> fresh tarragon     | <input type="checkbox"/> 8 oz. can lump crab meat |
|  | <input type="checkbox"/> white wine vinegar |   |

3. Pile together the basil and tarragon on your cutting board and run your knife through the bunch, making small slivers of herbs. In a small mixing bowl, pour in the olive oil, vinegar, lemon juice and mayonnaise and whisk to combine. The mayonnaise acts as a binder and will keep the vinaigrette from separating. Stir in the herbs and set aside.
4. The bread should be cool now and so you can add it to the mixing bowl with the tomatoes. Pour the vinaigrette over everything and toss to coat. Using serving spoons or forks, divide the mixture across four plates, allowing any excess vinaigrette to stay in the bowl.
5. Add the crab meat to the mixing bowl and lightly toss to coat in the remaining vinaigrette. You can also skip this step if you are worried about overwhelming the mild flavor of the crab. Regardless, divide the crab across the plates and serve immediately.



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