



JUNGLE JIM'S

International Farmers Market

Panzanella

Succulent tomatoes, fragrant fresh herbs, selections from Jungle Jim's famous Deli Olive Bar, plus one of Jungle's specialty bakery breads come together deliciously in this traditional Italian bread salad. It's a vegetarian main dish perfect for a light summertime meal or the highlight as a salad dish at your picnic or get-together.

Recipe:

1/2 loaf 1 lb. loaf of day-old Italian Bread or any chewy rustic loaf such as Sourdough, torn into bite size pieces

8 oz. Mozzarella (or could substitute Provolone) cheese, cut into bite-size pieces

3 Large Tomatoes, chopped

1 Small Cucumber, chopped

1 Cup Purple Onion, chopped

1/2 Cup Basil leaves, chopped

1/2 Cup Kalamata Olives, pitted and halved (or pitted whole black olives)***

1/2 Cup Extra Virgin Olive Oil

1/4 Cup Balsamic Vinegar

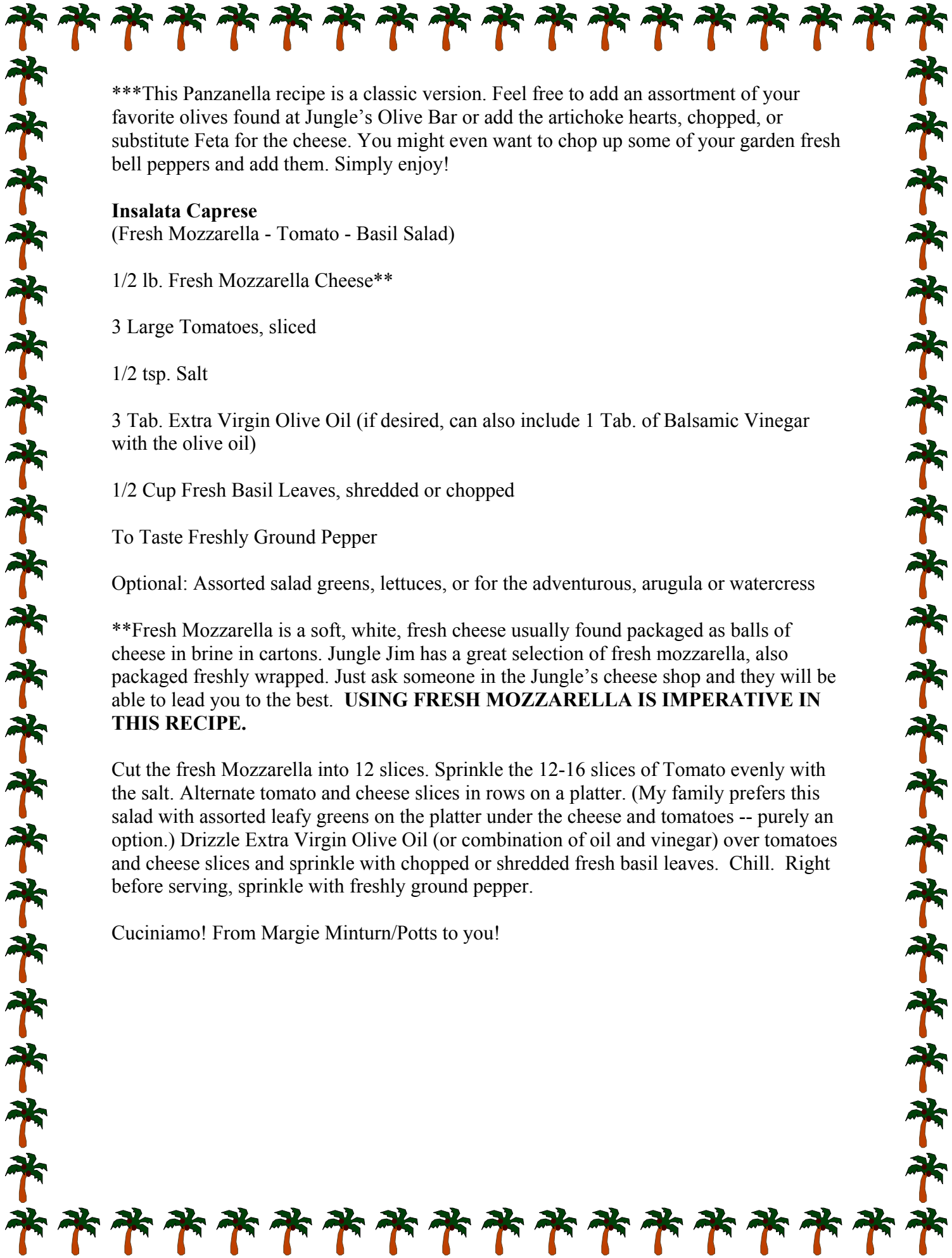
3 Cloves Garlic, minced

3/4 Teas. Salt

1/2 - 1 Teas. Freshly Ground Pepper

Combine first 7 ingredients in a large salad bowl; toss gently.

Combine oil and remaining 4 ingredients. Whisk until blended -- pour over salad-- toss well. Let stand 10-15 minutes for bread to absorb flavor. Serve at room temperature. 7 servings.



***This Panzanella recipe is a classic version. Feel free to add an assortment of your favorite olives found at Jungle's Olive Bar or add the artichoke hearts, chopped, or substitute Feta for the cheese. You might even want to chop up some of your garden fresh bell peppers and add them. Simply enjoy!

Insalata Caprese

(Fresh Mozzarella - Tomato - Basil Salad)

1/2 lb. Fresh Mozzarella Cheese**

3 Large Tomatoes, sliced

1/2 tsp. Salt

3 Tab. Extra Virgin Olive Oil (if desired, can also include 1 Tab. of Balsamic Vinegar with the olive oil)

1/2 Cup Fresh Basil Leaves, shredded or chopped

To Taste Freshly Ground Pepper

Optional: Assorted salad greens, lettuces, or for the adventurous, arugula or watercress

Fresh Mozzarella is a soft, white, fresh cheese usually found packaged as balls of cheese in brine in cartons. Jungle Jim has a great selection of fresh mozzarella, also packaged freshly wrapped. Just ask someone in the Jungle's cheese shop and they will be able to lead you to the best. **USING FRESH MOZZARELLA IS IMPERATIVE IN THIS RECIPE.

Cut the fresh Mozzarella into 12 slices. Sprinkle the 12-16 slices of Tomato evenly with the salt. Alternate tomato and cheese slices in rows on a platter. (My family prefers this salad with assorted leafy greens on the platter under the cheese and tomatoes -- purely an option.) Drizzle Extra Virgin Olive Oil (or combination of oil and vinegar) over tomatoes and cheese slices and sprinkle with chopped or shredded fresh basil leaves. Chill. Right before serving, sprinkle with freshly ground pepper.

Cuciniamo! From Margie Minturn/Potts to you!