

## **Summer Panzanella Salad**

Serves 4

6 ripe heirloom tomatoes (about 2 pounds)  
1 ear fresh corn, steamed and shucked  
1/3 cup extra virgin olive oil  
2 tablespoons red wine vinegar  
Kosher salt and cracked black pepper, to taste  
½ cup cooked black beans, rinsed and drained  
¼ loaf stale French baguette, cut into cubes  
½ cup fresh crumbled goat cheese  
¼ cup basil leaves, torn into pieces

1. Core and cut each tomato into eight slices. Strip the corn from the ear by cutting down the sides with a large knife, collecting the kernels on a cutting board.
2. In a separate bowl, whisk together the olive oil, vinegar, salt and pepper, and set aside.
3. Gently toss the tomatoes, corn, beans, baguette, goat cheese, and basil with the dressing in a large bowl. Adjust the seasoning to taste, and chill the salad until ready to serve.

*Recipe courtesy of Restaurant Associates Chef William Bednar*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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