

## **Bread Salad**

*Serves 4 to 6*

4 to 5 cups of cubed bread

6 to 8 asparagus spears, grilled and seasoned. Cut into 1 inch chunks

6 to 8 strips of bacon, cooked crispy and chopped

2 Roma tomatoes, diced

1/2 c. little mozzarella balls (or cubed mozzarella)

1/2 c. olive oil (this is a matter of taste, add more if you like)

1 large clove of garlic, pressed

1 T. dried basil

1/4 t. salt

1/2 c. white balsamic vinegar (this is a matter of taste as well)

Toast the cubed bread on a cookie sheet in the oven set on a low broil. Let cool. Combine the olive oil, pressed garlic, salt and basil in a small saucepan and heat gently for several minutes until the garlic starts to sizzle, remove from the heat.

Combine the cubed bread, asparagus, chopped bacon, tomatoes and mozzarella. Toss together. In a separate bowl combine the olive oil and vinegar. Pour the oil and vinegar over the bread mixture and toss vigorously. Let sit at least 15 minutes before serving to allow the bread to soak up the oil and vinegar.