

# Tomato & Peach Salad

6 “appetizer” portions, scale as needed : prep time ~30 minutes, assembly ~5 minutes

## Ingredients:

Buttermilk dressing (yes it’s just my ranch recipe— also I cut these measurements in half when I made mine because it only needs a drizzle for this salad but if you make a full batch you’ll have plenty of leftovers):

- 1 cup homemade (or store bought) mayonnaise
- ½ cup sour cream
- ½ cup buttermilk
- 1 tsp fresh lemon juice
- 1 tsp kosher salt
- ¼ tsp black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp dry mustard powder
- ⅛ tsp cayenne pepper
- 3 tblsp fresh parsley, minced
- 2 tblsp fresh dill, minced
- ½ tblsp fresh chives, minced

## Bacon Bread Crumbs:

- ¼ loaf sourdough bread
- a big drizzle of olive oil
- heavy sprinkling of salt
- 3-4 pieces of cooked bacon, very finely chopped

## For assembly

- 2 very fresh peaches, washed & sliced

- 2 very fresh tomatoes, sliced
- 1 small cucumber, sliced
- optional: roughly chopped fresh herbs like basil or mint

## **Instructions:**

Make the breadcrumbs:

- Slice ¼ loaf of sourdough bread into chunks.
- Pulse bread pieces in a food processor until it reaches small crumbs.
- Spread the crumbs on a baking sheet & drizzle with olive oil & a sprinkle of salt.
- Bake at 350 for 10-18 min, tossing halfway, until golden brown & toasted.
- Once completely cooled, begin tossing with chopped bacon
- **I used about a 3-1 ratio, more breadcrumbs than bacon** (you may end up with extra breadcrumbs)

Make the ranch:

- Add all ingredients to a sealable jar & whisk until combined.
- Taste for salt & adjust as needed.
- Refrigerate until serving.

Assemble the salad:

- Place tomatoes, peaches & cucumber in a nice pattern on a serving platter\*.
- Top with a generous drizzle of dressing, breadcrumbs, & fresh herbs.

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### **recipe notes:**

- Because I had this as a part of a larger dinner, I sliced my fruits/vegetables a little early, arranged them, & popped them in the fridge so it could be served cold. That step is up to you!

### **what you learn from this recipe:**

- Though I've had a version of this before, I very nearly didn't believe all of these ingredients would work together as I hoped. My fears were wrong. IT WAS AMAZING. Maybe the best part of dinner.