



Grilled Bread Salad with Tomatoes & Spicy Greens

Serves six.

The best greens for this salad are something peppery but not too rugged, such as arugula, mizuna, or baby mustard greens. If the greens are long, tear them into 2- to 3-inch pieces. Grill the bread alongside the steak and then assemble the salad while the meat is resting.

3 tablespoons dry vermouth
 1 teaspoon grated lemon zest
 ½ teaspoon ground coriander
 Kosher salt and freshly ground black pepper
 1 pound juicy ripe tomatoes (about 3 medium), cored and cut into 1-inch pieces
 4 scallions, white and green parts, thinly sliced on the diagonal
 ¼ cup extra-virgin olive oil; more for the bread
 10 to 12 ounces day-old crusty country bread (not sourdough)
 1 clove garlic, cut in half crosswise
 1 cup basil leaves, torn
 2 cups spicy greens, such as arugula, mizuna, or baby mustard greens
 ¼ cup pine nuts, lightly toasted

In a medium bowl, stir together the vermouth, lemon zest, coriander, and ½ teaspoon salt. Add the tomatoes and scallions. Stir in the olive oil and set aside for up to an hour.

If you're making this salad without the rest of the menu, prepare a charcoal grill so it's medium-hot or heat a gas grill to medium-high. If you're cooking the steak, use the same fire to grill the bread.

Cut the crust off the bread; don't worry about removing all of it, just the heaviest, chewiest parts. Cut the loaf lengthwise into ¾-inch slices. Brush the slices lightly with olive oil and grill them around the perimeter of the fire until uniformly golden, about 4 minutes per side. Avoid charring the edges as best you can. Remove the bread and rub all sides with the cut face of the garlic.

To assemble the salad, tear or chop the bread into ¾-inch pieces and put them in a large salad bowl. Add the basil and greens and then the seasoned tomato-scallion mixture. Toss gently with a large spoon to combine. Season with salt and a few generous grinds of black pepper. Add the pine nuts, toss, and serve.