

★★★ Watermelon and Tomato Skewers ★★★

*Courtesy of Justin Carlisle
Chef, Harvest Restaurant, Madison, Wisconsin*

4 servings

Ingredients:

4 Roma tomatoes, quartered and filleted into seed bundles

1/8 seedless watermelon, trimmed and cut into four cubes

1 tablespoon fresh lemon juice

1 teaspoon lemon zest, grated

1 tablespoon extra virgin olive oil

1 tablespoon sherry vinegar

Pinch of salt

Garnish with fresh herbs or flowers

Take a bamboo skewer and place a tomato-seed fillet on it. Then, place a watermelon cube onto the skewer. Repeat with the remaining three skewers.

In a small bowl, mix the lemon juice and half of the zest, the olive oil and the sherry vinegar to make the dressing.

Place the skewer on a serving plate and pour the dressing on top of it. Sprinkle with salt, the remaining lemon zest, and the herbs or flowers.

Serve immediately.

