

# Different Drummer's Kitchen Cooking School —MAY 21, 2012

## Spring Herb Garden Party

Presented by: Denise Lemay & Mary Ellen Warchol, Stockbridge Farm  
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### Tomato-Basil-Watermelon Bites

24  $\frac{3}{4}$ " cubes of fresh watermelon

48 small basil leaves

$\frac{1}{2}$  cup herb or white wine vinegar

Extra-virgin olive oil

12 cherry tomatoes, cut in half

24 toothpicks or small skewers

$\frac{3}{4}$  cup sugar

Salt & Pepper

Place the vinegar and sugar in a small saucepan. Heat to a simmer and stir until sugar dissolves. Remove pan from heat and set aside to cool. Thread each skewer with a basil leaf, a watermelon cube, another basil leaf and a tomato half. Continue until all 24 skewers are finished. Just before serving, drizzle the vinegar syrup over the skewers, sprinkle them with salt and pepper and finish with a splash of olive oil.