



Lisa Hemenway's Watermelon Gazpacho  
Using Hare Hollow Products

1 small red onion  
1 large cucumber peeled and seeded  
1 red pepper seeded and stemmed  
2 cups diced watermelon (about ¼ inch cubes)  
3 large heirloom tomatoes (I use 1 yellow and two red)  
1/3 cup Hare Hollow Three Varietal Olive Oil  
¼ cup Hare Hollow Raspberry pear vinegar  
1 cup juice of tomato  
1 clove garlic  
2 TBLS lemon juice  
¼ tsp cayenne pepper  
salt to taste  
4 TBLS chopped cilantro  
2 TBLS chopped mint  
crème fraiche

Bring one quart of salted water to boil. Core tomatoes and slice an X in the bottoms. Drop into hot water for 3 minutes and then plunge into ice water bath, Peel tomatoes, Cut tomatoes in half and squeeze out juice and seeds into a strainer over a bowl to catch the juice. Dice tomatoes and place in a mixing bowl. Sprinkle with salt, Three Varietal olive oil, lemon juice, Raspberry vinegar and cayenne pepper. Fold in watermelon cubes. Set aside. Chop peppers, cucumber and onion very fine. Add to tomato mixture. Add in juice from tomatoes and chopped herbs. Let gazpacho sit in the fridge about 2 hours. Serve in chilled bowls and top with crème fraiche and pieces of mint and cilantro.

Lisa Hemenway  
Hare Hollow  
Fine Condiment Oils and Vinegars  
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