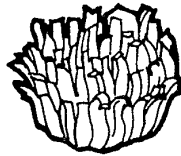


## GUIDELINES FOR GARNISHES

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### Onion Mum

1. Select a medium-sized, well-rounded white onion.
2. Peel the outer skin of the onion. Leave the root end intact but cut off any roots.
3. Using a sharp knife, start at the top of the onion and make a cut downward toward the root end. Be careful not to go all the way to the root end but stop the cut about  $\frac{1}{2}$  inch from it. Make this cut deep into the center of the vegetable. Make additional cuts until you have gone completely around the onion.
4. When cutting is completed, place onion in a bowl of hot water. This will start the petals spreading and remove the onion smell.
5. Let soak for 5 minutes, then replace the hot water with ice water to allow the flower to bloom further.
6. Color the onion mum by placing food coloring in the ice water. Let soak until the desired tint is obtained.
7. Remove from ice water. Drain.




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### Radish Tulip

1. Cut a thin slice off the bottom and top of the radish.
2. Make 3 cuts from the top of the radish almost to the base, making 6 equal segments.
3. Place in ice water until open (overnight if possible). Remove from ice water. Drain.



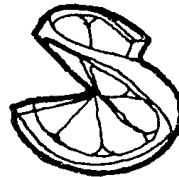
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### Lemon or Orange Twists

1. Cut fruit into  $\frac{1}{4}$  inch horizontal slices.
2. Slit each slice and




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### Tomato Rose

1. Use a sharp paring knife. With the stem end of the tomato down, begin peeling on the smooth end. Cut around the tomato in a spiral, making a continuous strip about  $\frac{3}{4}$  inch wide. Do not be concerned if the peel breaks.
2. To form the rose, roll one end of the peel tightly to make the center. Loosely roll the remaining peel around the center.
3. Use a pick to secure rose base. Cut off excess pick. **CAUTION:** Be sure pick is firmly secured in the rose, so pick will not fall into the food during service.

**NOTE:** Storing tomato garnishes is not recommended.



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