

Apple Bird Garnish



1. Wash the apple. Slice off one side of the apple. This will allow your bird to sit flat. Set aside this piece for later use.



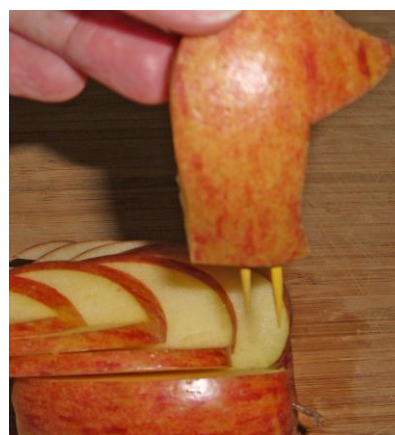
2. Starting in the middle of the apple, make a small v-cut. Repeat until you have several v-shaped slices. Don't worry if they fall apart. On each side of the apple, repeat the v-cut process. The number of slices will depend on the size of your apple.



3. Stack each v-cut piece on top of the other and fan the pieces out. The top pieces will be the tail feathers and the side pieces will be the wings.

4. Carve out a head and neck using the piece you cut off the side of the apple. Dip all pieces in lemon juice to prevent darkening.

5. Attach the head to the front of the apple body with toothpicks. The toothpicks may need to be shortened.



Does your apple bird look just like your friend's? No? Well, that's OK. You can't make a mistake in the art of garnishing! Making garnishes allows you to be creative and enhance your food preparation skills. Garnishes are meant to be a feast for your eyes on the plate or at the table.

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