LEMON SWANS

Use a large lemon for the best effect. Oranges can also be cut the same way and make an attractive decoration for cakes and pies. The lemon is served mostly with seafood and fried dishes. Slice the lemon and cut each slice into 2 parts.

Make a cut between the peel and the lemon to separate the peel. Cut almost to the end of the half slice, leaving a small section connected. For the best results, use a very sharp knife so the cut is clean.

Tuck the cut peel in towards the lemon slice to resemble a cup handle. This garnish looks striking when grouped, as above, or the lemon swans can be used singly. For cakes and punches, make a cut in the flesh of the fruit and place it on the rim of a glass.