ONION WATERLILIES

Use the bulbous green onions or small white onions. Peel, wash and cut off the green tops. Cut adjoining V-shapes around the onion, making sure the knife cuts through to the center.

Separate the 2 halves by gently pulling them apart, put into a bowl of iced water for several hours or overnight in the refrigerator to allow the onions to open out. Onions will keep for several days in water in the refrigerator.

The onions may be left white or tinted with a few drops of food coloring added to the water. To achieve the two-toned effect, soak onions in lightly colored water, then dip into a very strong solution of the same color. Trim off the root and use onions to garnish food platters, particularly Eastern dishes.