

ALL ABOARD FOR

BY MICHELE REYZER

SEA SNACKS

You'll dive into snack time when *this* seafood is on the menu!



CLOWNFISH DISH

Arrange **snow peas** on a plate to create seaweed. For each clownfish, cut two **carrot** slices (one round for the body, and one triangle for the fin). Place them on the plate as shown and spoon on **salad-dressing stripes**. Add **raisin** eyes and **pea** bubbles. For the eel, cut a **zucchini** or **cucumber** in half lengthwise. Cut a mouth at the end of one half and arrange on the plate in a **cauliflower** coral reef.

EYE-OPENING TIP

For most of the animals' eyes, we used dried black-eyed peas. But you can use other items such as raisins, nuts, chocolate chips, or small pieces of cut-up fruits and vegetables.



OCTO-PEPPER

Cut a **bell pepper** in half. Place the bottom half in a bowl of **hummus** or another dip. For the arms, cut eight strips from the top half and arrange them in the bowl, as shown.

FRUIT TURTLE

For this sea turtle's shell, cut a slice from the rind of a **pineapple** and place it on a plate. Arrange four peeled **orange-segment** flippers under the "shell." For the head, attach a **grape** to the pineapple with a toothpick.



CRAB-APPLE

For "sand," crush some **graham crackers** and sprinkle them on a plate. Cut an **apple** in half and place one half on the crumbs, cut-side down. Cut the other half into 10 slices for the legs and arrange them around the crab. For the claws, cut four slices from a **strawberry** and place them next to the two front legs, as shown. 🦀

