



SOUP GARNISHING BASICS

Seafood & Meat Garnishes



Lobster Bisque

Garnished with
Shrimp



Heartland Bean Medley

Garnished with
Diced Ham



Tomato Tortellini

Garnished with
Tiny Meatballs



French Canadian Pea

Garnished with
Bacon Curls*

Other Seafood and Meat Garnish Ideas:

- Scallops
- Clams
- Bacon Bits
- Pancetta Crisps**
- Sliced Sausage

*Wrap bacon slice around tube made of tin foil or metal skewer. Bake for 15 minutes at 325° .

**Place thinly sliced Pancetta on bake sheet and bake at 450o for 10 minutes. Let cool then remove.