



## 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.