



Mouse-In-The-House Salad

This little critter comes to you, with a few changes, from "Kitchen Fun for Kids" by Michael Jacobson and Laura Hill. You will have so much fun serving this when friends come over! The recipe can be made by kids with a little help from an adult. Serves 2

Ingredients:

- 1 small carrot
- 1 large tomato
- 1 green onion
- 2 Tbs. lemon or lime juice
- 2 lettuce leaves
- 2 slices of Cheddar cheese
- 1 large pear
- 4 raisins

Directions:

1. Fill a cereal bowl with water, then add the lemon or lime juice. Set aside.
2. Cut the pear in half and cut out the core and stem. Peel each half with a vegetable peeler. Drop the pear halves in the lemon-water to keep them from turning brown. Take them out and let them drain. Save the water.
3. Peel the carrot and cut off the top and bottom. Slice 4 thin coins off the carrot. Cut a little bit off the bottom of each carrot coin to make one flat edge and set them aside to be used later. Munch on the remaining carrot while you continue.
4. Wash the tomato and cut out the stem end. Cut off the top, then slice off two nice thick slices.
5. Cut the root end and most of the green ends off of the green onion. Make a few long cuts in the white part of the onion and drop it in the water. This will make the ends separate and fan out a little bit.
6. Wash the lettuce leaves with cold water and pat them dry with a paper towel. Place 1 lettuce leaf on each salad plate.
7. Place a tomato slice on top of the lettuce. Place a cheese slice on top of the tomato, and then a pear half on top of the cheese.
8. You are now ready to create the mice. Stick one piece of onion for the tails into the wider half of each pear. Stick a few pieces of onion on each side of the thinner half of each pear for the whiskers. Push 2 raisins into each pear above the whiskers for the eyes. Push 2 of the carrot coins above the raisins for ears.

