

## BAGEL PORTRAITS FOR BREAKFAST

Surprise mom on Mother's Day with bagel portraits. Using the ingredients below, you can make a portrait of every member of the family!



### INGREDIENTS AND MATERIALS

- 1 large bagel, cut in half, toasted or raw
- Mini bagels, cut in half, as many halves as there are kids in the family, raw or toasted
- Smoked salmon, sliced into strips
- 2 small black olives, sliced in half
- 1 large leaf of curly parsley, cut in half
- 1 large carrot
- Red pepper, cut into the shape of Mom's smiling mouth
- A small handful of chives
- Green pepper, sliced into two circles of equal size, about 1/4-inch in diameter
- 2 or 3 peanuts, finely chopped
- Cherry tomato or small, red grape

### Making the Mom Portrait

- Slice the large bagel in half, and spread it with cream cheese. Arrange sliced smoked salmon along the edge of one quarter of the bagel to make the hair on the top of Mom's head. Curl or drape more salmon for the sides so it looks like your mom's hairdo.
- Place the black olive "eyes" on her cream cheese face. Arrange the parsley leaves so they look like lashes, with the cut part of the leaves close to the olives and the curly part pointing up toward the hair.
- Trim off a small, triangular piece of the carrot and use it to make Mom's nose. Feel free to be creative and make your bagel look as much like Mom as possible.

### **Making the Girl Portrait**

- Cut the miniature bagel in half. Cover one half with cream cheese.
- Grate the thicker half of the carrot, leaving the small end to make the eyes for the boy bagel portrait. Arrange the carrot hair around the bagel head--lots for a girl with long hair, less for a girl with short hair.
- Cut one chive in half and tie one of the halves into a bow. Stick the bow on the grated carrot hair.
- Place your green pepper "eyes" and chopped peanut "freckles" on the cream cheese face.
- Cut your grape or tomato in half and place the mouth.

### **Making the Boy Bagel**

- Cut a miniature bagel in half and spread it with cream cheese.
- Cut some chives into small or long pieces, depending on the length of hair needed.
- Stick the chopped chives into the cream-cheese face.
- Place the carrot disk "eyes." Tear off a tiny dot of the second black olive for the pupil in the middle of each carrot disk eye.
- Use the other half of the grape or tomato for the mouth.

Now you are ready to serve them to Mom, complete with a homemade card, and lots of hugs and smiles. Happy Mother's Day!