



Watermelon Shark

Fruit Bowl

Presented by Ms. Remiliz



SUPPLIES

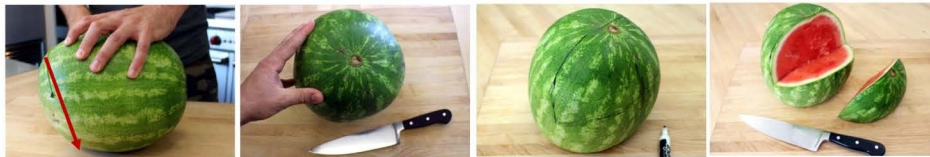
- Watermelon
- Blueberries & other Fruits
- Swedish Fish & Gummies for garnish
- Optional: Blue Jello

TOOLS

- Large Knife
- Pairing/Utility Knife
- Dry Erase Marker
- Toothpicks
- Platter & Bowl
- Large Spoon/ Melon Baller/ Ice Cream Scooper

INSTRUCTIONS

1. Wash, dry, and examine the watermelon which end you want the shark mouth to point up.
2. Cut off bottom of the watermelon at a diagonal angle.
3. Stand the watermelon on your work surface and use a dry erase marker to draw the mouth line. (Try to place the brown stem mark inside the mouth line)
4. Cut out the mouth. Wipe off any remaining marker.



5. Using a small paring knife cut a shallow outline about 1" around the mouth opening, only piercing the green rind (not going through the white rind.)
6. Cut & peel away the green rind to show the shark's white gums.
7. Use a melon baller or large spoon to scoop out the watermelon flesh, leaving 2-3" intact at the bottom.



8. Use a smaller knife to cut out the teeth. Start with large teeth in the middle, then reduce the tooth size towards the corners of the mouth.
9. Cut out a circle for the eye sockets. Using a toothpick, stick a blueberry or grape for eyes.



10. Use the carved out rind from the mouth to make the dorsal fin, shape as shown in the picture. Attach the fin using toothpicks.
11. Transfer the carved shark in a bowl or platter. Fill the mouth with watermelon pieces and other choice of fruits. Accent with Swedish fish & gummies.



OPTIONAL: Make blue jello and place around the shark.

Tip: Refrigerate before eating.
It's delicious cold!

Enjoy your delicious creation!

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