

## Edible Coral Polyp

### Materials:

- 1/2 Russet potato (baked or boiled)
- Red bell pepper slices (3-6, thinly sliced)
- Green onion (sliced or diced)
- Sour cream
- Black pepper
- Kitchen knife
- Cutting board

### Key Terms:

- **Calyx:** The skeletal cup the polyp lives inside.
- **Coenocarc:** Live tissue layer connecting and covering the colony's polyps.
- **Nematocysts:** Stinging cells.
- **Zooxanthellae:** Microscopic algae that lives inside coral polyps.



### Instructions:

Adult supervision is highly recommended.

1. Remove the skin, and either boil or bake your potato. After it finished cooking, cut it in half width-wise to form your calyx.
2. Begin by forming the mouth of the polyp- use a knife or dowel to form a hole in your potato. Make certain it does not go all the way through.
3. Poke 3-6 holes around your polyp's mouth. The number depends on how many red bell pepper slices you have.
4. Use a knife to spread a thin layer of sour cream over your potato and your red bell pepper "tentacles." The sour cream is representing the coenocarc.
5. Sprinkle green onion pieces over your red pepper slices, which will act as tentacles. The green onion piece will act as nematocysts.
6. Insert the red pepper tentacles into the holes around the mouth of the polyp.
7. Sprinkle black pepper over the entire polyp to represent zooxanthellae.
8. ENJOY!

