



## Pineapple Wedger Tips

If you have difficulty cutting through the whole pineapple due to height, try one of these: \*cut the pineapple in half horizontally and slice the 2 halves separately  
\*Place the cutting board on your table or even in the sink to get more leverage

Our "large grooved cutting board" does a great job of keeping the pineapple juice from escaping all over your counter-top!

Easily remove the pineapple fruit left on the rind by scraping with the "kernel cutter" You can usually get about a cup of crushed pineapple!

To make smaller sections after peeling once try one of these tricks:

\*Turn the wedger 90 degrees, align with the pineapple cylinder and cut again  
\*For smaller wedges, after peeling align the apple wedger/slicer on top of the cylinder and cut through.

### The Pampered Chef® Fresh Pineapple Salsa Recipe

2 plum tomatoes	1/2 small red onion
1 4-in. piece seedless cucumber	1/2 cup lightly packed cilantro leaves
1 jalapeño pepper	1 medium pineapple
1 lime	1/2 tsp salt

#### *Lime Tortilla Chips*

Hull and remove seeds from tomatoes using **Core & More**. Dice tomatoes, onion and cucumber using **Santoku Knife**. Chop cilantro. Combine tomatoes, onion, cucumber and cilantro in **Classic Batter Bowl**. Cut jalapeño in half lengthwise with **Utility Knife** and remove seeds using **Core & More**. Finely chop jalapeño using **Food Chopper**; add to batter bowl.

Slice top and bottom off of pineapple using Santoku Knife, creating a flat base. Stand pineapple upright; use **Pineapple Wedger** to core and peel. Set aside half of the pineapple for another use. Dice pineapple flesh. Juice lime using **Juicer** to measure about 2 tbsp juice. Add pineapple, lime juice and salt to batter bowl. Mix thoroughly until combined. Serve with *Lime Tortilla Chips*, if desired.

Yield: 16 servings (3 cups)

Courtesy of your Independent Pampered Chef Consultant  
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