



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
- *Make sure you rock the tool back and forth. Do NOT go straight down, it will be difficult that way due to the fibrous nature of the pineapple.

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

* To easily remove the fruit and rind, when you make contact with the cutting board, pick everything up, and place it into the protective cover. (make sure you line up the tabs with the handles) and push the rest of the way. The indentations on the cover will let the wedger go all the way through the pineapple, and effectively 'push' the pineapple up and out.

*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.

*If the protective cover seems loose, place it in the top rack of the dishwasher and it will then fit snugly.

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)