

CREATE PINEAPPLE WEDGES

Few things bring the sunny tropics to mind like fresh, juicy pineapples. It's no wonder that so many tropical cocktails feature pineapple wedges as a garnish. Bright yellow and bursting with sweet flavor, a pineapple wedge garnish is simple to create and makes a nice snack once you have finished your drink. You also need a pineapple wedge to create a pineapple flag, which is a showy garnish with a maraschino cherry skewered on top of a pineapple wedge. To make pineapple flags, see page 36.

Creating Pineapple Wedges



Step 1



Step 2



Step 5



Step 6



Step 3



Step 4



Step 7



Step 8

- Pineapple wedges are commonly placed on the rims of glasses to decorate drinks.
- 1 To make pineapple wedges, start by cutting off and discarding the ends of the fruit.

- 2 Cut the fruit in half lengthwise.
- 3 Place each half of the fruit on the cutting board, cut-side down, and cut the fruit lengthwise in half again.
- 4 Cut each section of fruit lengthwise in half again.

- 5 Slice off the core of the pineapple from each section of pineapple.
- 6 Cut each section of pineapple into 1/4 to 1/2 inch thick wedges.

- 7 To place a pineapple wedge on the rim of a glass, make a cut approximately 1/2 inch deep into the wedge.
- 8 Place the pineapple wedge on the rim of a glass.