APPLE WINGS

Divide a red eating apple evenly into 6 wedges. Use a small sharp knife to mark a triangular piece at the base of the apple wedge, penetrating the skin only. Peel away the triangular shaped piece of skin.

Carefully cut the skin away from the apple flesh, starting at the pointed end. Leave about 1 inch of skin attached at the other end. The apples are used in fruit platters for desserts. They can be served like this or cut out as described below.

Using the point of a very sharp knife, mark an outline 1/4 inch from the edge of the apple, leaving a wide strip of skin in the center of the apple. Lift out the 2 center pieces of the wing, leaving the pattern as shown in the top photograph.