



## HELP! I'M INUNDATED WITH FRESH-PICKED APPLES

*After a visit to the apple orchard, my kids and I made the most heavenly Granny Smith apple pie. But peeling, slicing and coring the fruit was such a chore. I know there are lots of apple corers on the market that help cut down on the work, but which is the best one for the money?*

To help you slice through the multitude of tools, I checked out the offerings and tossed the models that simply peel the fruit, as well as the ones that only core and slice. I was left with one super-duper apple prepper that accomplishes all three tasks in the quickest, easiest way: **Back to Basics A505 Peel Away Apple Peeler** (\$20, at [Cookware.com](http://Cookware.com) or call 888-478-4606). This enamel-coated cast-iron tool features stainless-steel blades that zip through 5 pounds of apples in four minutes flat. To use, simply set the tool on your counter (the bottom forms a vacuum-tight seal against the surface), place the apple on the spire and spin the handle. It's so easy (and safe) that even your kids can do it! And once your bushel of apples runs dry, try the tool on pears and potatoes.

