Summer Grilling - The Heat Is On!

Food Safety Tip: Grilled pineapple will stay fresh in the refrigerator for up to 3 days.

Grilling Technique: Pineapple is easiest to grill when it is cut into spears or rings that are around 1/2 inch thick.

Grilled Pineapple

Yield: 6 servings

Ingredients:

- 1 pineapple peeled, cored, and cut into 3/4 inch thick slices
- 1/4 cup of butter melted
- 1/4 cup light brown sugar
- 1/4 tsp cinnamon
- Cooking spray
- Fresh raspberries and mint sprigs for garnish

Directions:

Spray the grill with cooking spray while it heats to medium heat. Whisk together brown sugar, butter, and cinnamon in a small bowl. Brush the mixture over each side of the pineapple. Place the pineapple on the grill. Cook for 3 minutes in each side until brown and tender. Serve with garnishes.



OSU Extension Office- - Washington County 1115 Gilman Avenue, Marietta, OH 45750 740-376-7431

CFAES provides research and related educational programs to clients on a nondiscriminatory basis. For more information: go.osu.edu/cfaesdiversity.

