

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 $\frac{3}{4}$ inch thick slices

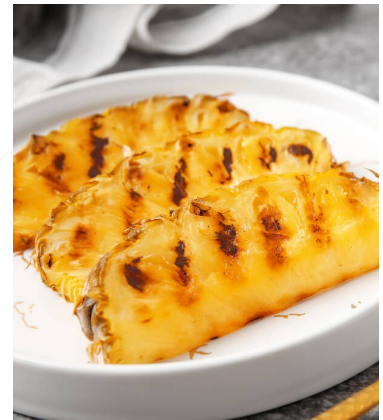
$\frac{1}{4}$ cup of butter melted

$\frac{1}{4}$ cup light brown sugar

$\frac{1}{4}$ 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.