

Grilled Pineapple A La Mode

Serves 6

Ingredients

1 3-4 lb fresh pineapple

non-stick cooking spray or butter

Coconut milk vanilla ice cream or sorbet

Toasted coconut

Instructions

1. Cut top and bottom off of pineapple, remove skin and slice crosswise into 6 1” rings.
2. Spray grill pan, or a clean outdoor grill, with non stick spray and heat until grill is medium hot. You can also just use a saute pan with butter or non stick spray
3. Grill pineapple in batches cooking rings 2-3 minutes a side until grill marks are nicely browned, or pineapple slices are golden.
4. Put 1 grilled pineapple ring on each plate and top with a scoop of coconut milk vanilla ice cream and a sprinkle of toasted coconut and toasted almond slivers.

FOR MORE RECIPES VISIT : THECULINARYCURE.COM