



PINEAPPLE FOSTERS

Tropical, creamy, dreamy dessert





A tart and fresh spin on bananas foster, perfect to prepare on the grill.



SERVING
6 PEOPLE



PREP
10 MINUTES



COOK
20 MINUTES



DIFFICULTY
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Ingredients

- 1/3 cup dark rum
- 1/3 cup maple brown sugar
- 1 pineapple, cut into rings (3/4 inch thick)
- Vanilla ice cream, to serve
- 1 tsp. cinnamon for dusting

Process

- 1 Mix rum, brown sugar, and cinnamon in a resealable bag. Core and cut pineapple into rings, then place them in mix. Allow to marinate for 10-15 minutes.
- 2 Fire up grill to medium heat, then place grill mat on top. Remove pineapple rings and let marinade drip off, then place on grill mat.
- 3 Grill rings for 5-6 minutes on each side. Be careful not to burn the sugar.
- 4 Plate rings and serve with vanilla ice cream. Dust with cinnamon.

