

GRILLED BANANA SPLIT

WITH HOT FUDGE SAUCE



Banana splits are great, but when the banana's been grilled to caramelized perfection, well now they're simply irresistible.



SERVING
6 PEOPLE



PREPARATION
15 MINUTES



DIFFICULTY
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Ingredients

- 6 firm, unpeeled bananas
- 6 tbsp honey
- $\frac{3}{4}$ cup brown sugar
- vanilla ice cream
- chocolate ice cream
- Hot Fudge Sauce
- 2 cups whipped cream
- finely chopped peanuts
- 6 maraschino cherries

Preparation

- 1 Keep the bananas unpeeled and halve them lengthwise. Place them cut side up onto a cutting board or baking sheet.
- 2 Drizzle honey evenly over the cut side of the bananas, then sprinkle with brown sugar.
- 3 Place bananas, cut side up, directly onto the grill for 3-5 minutes. The banana should caramelize, and the edges should start to pull away from the peel.
- 4 Use two small forks to remove the banana halves from their skins.
- 5 Place 2 banana halves onto a plate and top with vanilla and chocolate ice cream.
- 6 Drizzle with hot fudge sauce and top with whipped cream, chopped peanuts, and a maraschino cherry.



GRILLED PEACHES

WITH SALTED CARAMEL SAUCE

Complement the natural sweetness of grilled peaches with a savory caramel glaze, then top with a scoop of your favorite vanilla ice cream for a delicious, summertime treat.



SERVING
6 PEOPLE



PREPARATION
15 MINUTES



DIFFICULTY
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Ingredients

- ½ cup honey
- 6 medium-sized peaches
- 6 scoops vanilla ice cream
- dash of salt
- Salted Caramel Sauce

Preparation

- 1 Halve and pit peaches.
- 2 Combine honey and salt into a small saucepan. Stir continuously over low heat for 2 minutes until blended.
- 3 Thread peaches onto a metal skewer. Lightly brush peaches with honey mixture from step 2. Save some for later.
- 4 On an oiled rack, grill peaches over medium heat for 6-8 minutes until caramelized. Brush occasionally with same honey mixture.
- 5 Drizzle with Salted Caramel Sauce and serve with a scoop of vanilla ice cream.



GRILLED PINEAPPLES

WITH HONEY BALSAMIC GLAZE

Transform the tropical pineapple into a decadent summer treat that'll satisfy anyone's sweet tooth.



SERVING
6 PEOPLE



PREPARATION
15 MINUTES



DIFFICULTY
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Ingredients

- 1 large, ripe pineapple
- ½ cup honey
- ¼ cup fresh lime juice
- 1 tbsp grated lime peel
- ¼ cup minced fresh mint
- Aged Balsamic Glaze

Preparation

- 1 Combine honey, lime juice, and grated lime peel into a large baking dish, then whisk to create the marinade.
- 2 Peel pineapple and remove the core. Cut crosswise into 6 rounds.
- 3 Place pineapples into marinade and coat all around. Let sit for 1 hour.
- 4 Remove pineapple rounds from marinade and place on a medium-heat grill. Save marinade for later.
- 5 Grill pineapples 3 minute on each side until golden brown.
- 6 Place on serving dish and cover with remaining marinade. Drizzle with Balsamic Glaze and garnish with mint.

GRILLED POUND CAKE

WITH MIXED BERRY COMPOTE



Top a fluffy pound cake with the tart, tasty sweetness of berry compote.



SERVING
6 PEOPLE



PREPARATION
15 MINUTES



DIFFICULTY
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Ingredients

- 1 cup fresh blueberries
- 1 cup fresh raspberries
- 2 tbsp sugar
- 1 tbsp fresh mint
- 1 cup whipped cream
- 3 tbsp butter
- 1 whole pound cake
- Berry Compote

Preparation

- 1 Mince fresh mint and combine with strawberries, blueberries, and sugar into a large bowl.
- 2 Cut 6 slices of pound cake 1 inch thick, then butter both sides. Thread the slices onto a metal skewer
- 3 Grill pound cake over medium heat for 1-2 minutes on each side until lightly golden brown.
- 4 Top with berry mixture and whipped cream. Drizzle with Berry Compote.