GRILLED BANANA SPLIT
WITH HOT FUDGE SAUCE

Ingredients
- 6 firm, unpeeled bananas
- 6 tbsp honey
- ¾ 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

Ingredients

- 6 medium-sized peaches
- Salted caramel sauce
- Vanilla ice cream
- Salsa
- Honey

Preparation

1. Hull and pit peaches.

2. Combine honey and salted caramel sauce in a small saucepan. Cook over medium heat for 5-6 minutes until caramelized. Gently stir occasionally with a wooden spoon.

3. Thread peach halves on a metal skewer. Ladle honey mixture over peaches using a basting brush.

4. Grill peaches over medium-high heat, turning occasionally, until soft and slightly charred, about 3-4 minutes per side.

5. Serve hot with a scoop of vanilla ice cream and salted caramel sauce. Garnish with fresh mint leaves and a drizzle of honey, if desired.
GRILLED PINEAPPLES
WITH HONEY BALSAMIC GLAZE

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

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**Ingredients**
- 1 large, ripe pineapple
- ¼ 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 minutes 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

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.