



BARBECUED PINEAPPLE

- 1/2 cup orange honey
- 1/2 cup butter
- 1/2 cup dark brown sugar
- 2 tablespoons water
- 1/2 cup dark rum
- 1 pineapple, cored and cut into 8 vertical wedges
- Coconut ice cream

Combine the honey, butter, sugar, water, and rum in a medium saucepan. Bring to a boil, over high heat, stirring constantly. Reduce the heat to low and simmer until the sauce begins to thicken, about 10 minutes. Remove from the source of heat and allow it to cool.

Preheat the grill to medium hot fire (450° to 550°) and oil the grill. Using a long-handled pastry brush coat pineapple pieces with sauce and place them on the grill. Cook them for about 5 minutes, turning occasionally, until the edges of the pineapple brown. Surface of the pineapple should brown.

Remove the pineapple from grill, serve immediately with ice cream and the remaining sauce.

Serves 8

