



GRILLED APPLES

- 4 large Granny Smith, Pippin, Fuji (or favorite eating) apples
- 1 cup clarified butter
- 1/2 cup Grand Marinier
- 1 tablespoon cinnamon

Wash and cut apples into 1/2-inch wide sections, remove the core, but leave the peels on.

Place the slices in a large bowl and pour butter and Grand Marinier over the slices, sprinkle with the cinnamon, and stir well so every piece has been covered.

Marinate at room temperature for an hour.

Grill on direct flames until slices get grill marks on each side, about 3 minutes per side.

Keep warm and serve as side dish, or with ice cream as a dessert.

Serves 4 to 6

