

**George Geary's
San Diego Living Show
San Diego CW6
June 25th, 2013**

"Desserts on the Grill"

Top Dessert Grilling Tips:

1. Clean your rack with a brush prior to grilling the fruit and sweet items.
2. Grill your dessert on low heat. After all of the meats and veggies do the sweet.
3. Always spray oil (olive or canola) directly on the food not on the rack of the grill.
4. For smaller items (re: strawberries) use a grilling rack.

Tropical Bliss Dessert

Yield: 4 servings

4 each baked biscuits, sliced in half horizontally, sprayed with oil
4 each sliced of pineapple, sprayed with oil
1 large papaya sliced in 4 pieces, sprayed with oil
1/4 cup honey
1 tsp ground cinnamon
1/4 cup flaked coconut

1. Place biscuits, pineapple and papaya on the grill. When char marks and the sugars of the fruit come to the surface, take off of the heat.
2. Place Biscuit and fruit on plate, mix honey and cinnamon together and drizzle on each serving. Top with coconut and whipped cream if desired.

Banana's Foster al'Grill

Yield: 4 servings

4 tbsp unsalted butter
1/2 cup brown sugar
4 each firm bananas, each sliced into 4 pieces
1/4 cup dark rum
2 tsp ground cinnamon
4 scoops vanilla ice cream

1. Using a cast iron pan, warm pan over medium heat. Add butter and melt completely, add sugar stirring to dissolve. Add bananas and cook for 2 minutes.
2. Add rum and cinnamon. Divide into 4 servings with a scoop of vanilla ice cream.

Summer Sunset Peach Dessert

Yield: 4 servings

4 large peaches: firm and cut in half, stone removed, sprayed with oil
4 slices pound cake, cold, sprayed with oil
1/4 cup Greek yogurt

1. Grill peaches and pound cake until char marks and the sugars of the fruit come to the surface, take off of the heat.
2. Place on serving plate. Drizzle with Greek yogurt.

Plugging:

Great News (www.great-news.com)
It's All About The Bacon Cooking Class
July 10th, 2013

LA Culinary Tours: ggeary@aol.com

South of France Culinary Tour
May 2014
www.georgegeary.com

Twitter: #chefgeary