

**George Geary's  
San Diego Living Show  
San Diego CW6  
June 25<sup>th</sup>, 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](http://www.great-news.com))  
It's All About The Bacon Cooking Class  
July 10<sup>th</sup>, 2013

LA Culinary Tours: [ggeary@aol.com](mailto:ggeary@aol.com)

South of France Culinary Tour  
May 2014  
[www.georgegeary.com](http://www.georgegeary.com)

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