



GRILLED PINEAPPLE SUNDAES WITH BROWN SUGAR SAUCE

BY CATHERINE NEVILLE



Yield | 4 sundaes |

- wooden **skewers**
- 3 Tbsp plus ¼ cup **unsalted butter**, divided
- 1 Tbsp **honey**
- ¼ tsp **cayenne pepper**
- 3 cups fresh **pineapple** chunks (about 1-inch chunks)
- ½ cup packed **brown sugar**
- ¼ tsp **salt**
- ½ to ¾ cup **half-and-half**
- **vanilla ice cream**
- shredded **coconut**
- toasted **pecans**, chopped

| Preparation | Submerge wooden skewers in water and set aside at least 30 minutes or until ready to grill. Meanwhile, prepare outdoor grill for direct grilling with half of grill set up over medium-high heat and the other half prepared for medium heat.

In microwave-safe medium bowl, melt 3 tablespoons butter. Add honey and cayenne and stir until well combined. Add pineapple and toss until well coated in marinade; let stand about 5 minutes. Thread pineapple onto skewers.

In small stainless steel or cast-iron skillet, add remaining ¼ cup butter; place on grill over medium-high heat to melt butter. Add brown sugar and salt and stir with whisk until combined. Cook until sauce bubbles and thickens slightly, stirring occasionally. Whisk in half-and-half, beginning with ½ cup and adding more, if necessary, to achieve a thick, creamy sauce. For gas grill, turn down burners to the lowest setting. Place skillet on coolest part of grill to keep sauce warm.

If using a gas grill, reduce heat to medium on other side of burners. Drizzle enough oil on a few paper towels to moisten but not saturate; with tongs, use to oil grill grates over medium heat. Grill pineapple until nice char marks appear and pineapple is heated through.

Divide grilled pineapple between each of four dessert bowls; top with a scoop (or two) of ice cream. Drizzle with brown sugar sauce and sprinkle shredded coconut and pecans on top to serve.