

Good Eats *Recipes*

Grilled Pineapples

What You Need:

1 medium-size ripe pineapple, cored and sliced into 1-inch rings, retain stem for garnish
4 ounces dark rum
2 ounces dark brown sugar
½ jar GOOD EATS Brandied Cherries
1 ounce shaved white chocolate

Directions:

Preheat the grill on high heat. Place the pineapple rings in a shallow baking dish and cover with brown sugar and rum – gently stir sugar and rum coating each side of the pineapple rings with mixture. Place rings on grill – basting each ring with marinade until each ring has grill marks. To prepare the cherry topping, using a small non-stick saute pan let pan heat up, and put in the cherry pie filling. Warm the cherries in a small saucepan. To plate, place 4 rings on top of each other on center of plate – stick reserved pineapple stem in center going through rings, top with warm cherry mixture and shaved white chocolate.