

Grilled Pineapple

Makes 12 Servings

Ingredients

3 fresh pineapples, peeled cored and cut into 1 inch rings
1 cup firmly packed brown sugar
½ cup butter
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Vegetable cooking spray

Instructions

Place pineapple rings in a shallow pan.

Stir together brown sugar, butter, cinnamon and nutmeg in a small saucepan over medium heat, stirring constantly, until blended. Cook sauce over low heat, without stirring, until sauce begins to thicken, about 10 minutes. Pour sauce over pineapple rings and allow to marinate for 1-2 hours.

Spray food grate with cooking spray, and place on grill. Place the pineapple on the grate. Grill, covered with grill lid, over medium-high heat 4 minutes on each side or until thoroughly heated. Drizzle with rum marinade and serve hot.