

# Coconut Grilled Pineapple

**1 ripe golden pineapple**  
**1 can unsweetened coconut milk**  
**1 ½ cups turbinado sugar**

**1 teaspoon ground cinnamon**  
**sprigs of fresh mint for garnish**  
**1 quart vanilla ice cream**

## **DIRECTIONS:**

**Set up the grill for direct grilling and preheat to high.**

**Grab the pineapple firmly in one hand and its leaves in the other. Twist them in opposite directions to separate the leaves from the fruit. Cut off the rind, first from the top and bottom of the pineapple, then from all sides. Cut it off in lengthwise strips, slicing deep enough to remove the eyes.**

**Shake the coconut milk well. Pour it into a wide, shallow bowl. Place the sugar and cinnamon in another wide, shallow bowl and stir to mix.**

**When ready to grill, oil the grill grate.**

**Dip each pineapple slice first into coconut milk, then in the sugar mixture, shaking off the excess between each dipping. Arrange the slices on the hot grate and grill until nicely browned on both sides, 4-6 minutes per side.**

**If a crosshatch of grill marks is desired, rotate each slice 60 degrees after 2 or 3 minutes on each side.**

**Serve hot or cold in bowls over ice cream. Garnish with mint.**