



ISLAND SWEET DELIGHT

(courtesy of Diane Halferty - Corpus Christi, TX)

1 ripe pineapple (peeled and eyes removed, cored and cut into 8-3/4 inch rounds)
1/2 cup dark rum
1/2 cup McLure's Honey
2 tbsp McLure's honey, divided use
1/2 cup packed light brown sugar
1/4 cup orange juice
1/2 tbsp fresh lime juice
Coconut or rich vanilla ice cream
8 oz good quality white chocolate

Heat the grill to medium (250°-325°F) and brush clean with a wire brush. Oil grill.

In a saucepan, combine the rum, sugar, 1/2 cup honey, orange and lime juices and

simmer, stirring to dissolve the sugar. Let cool.

Baste both sides of the pineapple with the honey mixture.

Place pineapple on an oiled grill, 4-6 inches from heat. Cook until lightly charred and golden, basting on both sides with honey mixture, 6-8 minutes, turning as needed.

Meanwhile combine the white chocolate and honey in small saucepan, set in a pan of simmering water. Stir gently until chocolate is melted and smooth; keep warm.

Remove pineapple from the grill and arrange 2 slices in each of the 4 shallow bowls. Drizzle pineapple with the white chocolate mixture then top with a scoop of ice cream, drizzle a spoonful of the remaining rum glaze on top.