

Grilled Pineapple with Coconut Ice Cream

Serves 6

INGREDIENTS:

1 Fresh Pineapple, peeled, cored and cut into 1" thick rings
1 tsp. Honey
3 Tbs. Butter, melted
1 Dash Hot Pepper Sauce (such as Tabasco)
Salt to taste

METHOD:

Place pineapple in a large sealable plastic bag. Add honey, butter, hot pepper sauce, and salt. Seal bag, and shake to coat evenly. Marinate for at least 30 minutes, or preferably overnight.

Preheat an outdoor grill for high heat, and lightly oil grate.

Grill pineapple for 2 to 3 minutes per side, or until heated through and grill marks appear.

Can also be done on indoor grill or grill pan. Prepare as above, heat electric grill or grill pan to medium-high heat. Grill pineapple for 2 to 3 minutes per side, or until heated through and grill marks appear.

Coconut Ice Cream

Makes about 1 quart.

INGREDIENTS:

1/2 cup heavy cream
1 1/2 cups unsweetened coconut milk
1 cup whole milk
1/2 Cup Coconut Flavored Rum
1 tsp. vanilla extract
1/2 cup sugar
6 large egg yolks

METHOD:

In large, heavy saucepan, combine cream, coconut milk, rum, vanilla and sugar. Bring to simmer over medium heat. Stir to dissolve sugar. Remove from heat.

In medium bowl, beat eggs until pale yellow and frothy. Add 1/2 cup of the hot cream mixture, and whisk to combine. Add egg mixture to saucepan with remaining hot cream and whisk. Return to medium heat and cook, stirring constantly with heavy wooden spoon until thick enough to coat back of spoon, 4 to 5 minutes. Remove from heat and strain through a fine-mesh strainer into a clean container.

Refrigerate until well chilled, at least 3 hours. Pour into an ice cream maker and process according to manufacturer's instructions.

Transfer to a plastic container and freeze until ready to serve.



