



Ingredients:

- 4 slices fresh pineapple
- 1 1/2 tablespoons honey
- 2 tablespoons cherry brandy
- 1 teaspoon lemon juice

Honeysuckle Pineapple

Makes: 6 servings
Prep Time: 1 1/2 hours
Cook Time: 10 minutes



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Directions:

- To Marinate: Combine honey, brandy and lemon juice in a nonporous glass dish or bowl.
 - Mix together and add pineapple; coat well with marinade mixture.
 - Cover dish and marinate in refrigerator for 1 hour.
- Preheat grill to medium heat and lightly oil grate.
- Remove pineapple from dish or bowl, discarding any leftover marinade.
- Place pineapple wedges directly on rack or in a basket.
- Grill for about 10 minutes, turning, until pineapple is hot and caramelized.
- Serve.

Recipe and picture courtesy of Allrecipes.com

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