

Grilled Pineapple

Ingredients

- **1 container** of pineapple spears
- **1/2 CUP** brown sugar
- **1/2 CUP** butter (melted)
- **1 TSP** cinnamon

Directions

1. Lay the pineapple spears on a pan. Sprinkle lightly with cinnamon.
2. Whisk together the butter, brown sugar and cinnamon. (If it seems thick, I always put it in the microwave for a few seconds so that it can easily pour on top of the pineapple.)
3. Spread on top of the pineapple using a cooking brush.
4. Grill for about 7-10 minutes or until it is starting to turn golden brown.

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