Grilled Pineapple with Coconut Whipped Cream

By Chef Jen

Ingredients:
- 2 Tbsp butter, melted
- 2 tbsp brown sugar
- 1 capful gold rum
- 1 pineapple

Coconut Whipped Cream
- ½ cup chilled heavy whipping cream
- ¼ tsp coconut extract
- 1 Tbsp powdered sugar
- OR can sub frozen yogurt and top with toasted coconut flakes

Preparation:
1. Set grill to medium heat. Slice pineapple into ½ in thick slices and cut out core using a small biscuit cutter.

2. Melt butter in small sauce pan, add brown sugar, whisk well and cook until sugar is dissolved. Let mixture bubble for ~ 3 minutes. Remove pan from heat and carefully measure out a capful of gold rum and add to pan. (mixture will quickly bubble up and sizzle). Allow mixture to cook for ~ 2 more minutes. Brush both sides of pineapple with mixture.

3. Place pineapple on grill when temperature is between 300-400°F. Cook ~ 5-7 minutes until grill marks are visible on each side. While pineapple is cooking, whip heavy cream until soft-stiff peaks appear, add coconut extract and powdered sugar, whip until combined. When pineapple is done, top with a dollop of whipped cream or frozen yogurt.