

**Featuring Tennessee Gourmet® Products**

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**Grilled Pineapple**

1	pineapple, peeled, cored and cut into 1 inch slices	1/3 cup Tennessee Gourmet® Apricot & Spice Glaze (your choice of flavor)
3	Tbsp. melted butter or cooking oil	

Drizzle melted butter or oil on both sides of the pineapple slices Place pineapple slices on preheated grill over a high heat and grill for about 1 minute. Flip the pineapple slice and apply the glaze on the top side. Continue to cook for another minute.

Remove pineapple slices from grill and place on platter with bottom side up and coat this side with the glaze. Cover with foil and allow to them to rest for a minute, and then top with a scoop of ice cream and serve. These are best if the pineapple is warm when you eat it.