



## Grilled Pineapple

- 1 fresh pineapple – peeled, cored & cut into 1 inch rings
- 3 tablespoons melted butter
- ¼ teaspoon honey
- 1 dash hot pepper sauce
- Salt to taste

Place pineapple in a large re-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.



## Grilled Peaches with Cinnamon Sugar Butter

- 1 stick unsalted butter, at room temperature
- 1 teaspoon cinnamon sugar
- 2 tablespoons granulated sugar
- Pinch salt
- 4 ripe peaches, halved and pitted
- Canola oil
- Mint leaves for garnish

In a small bowl add the butter and stir until smooth. Add the cinnamon sugar, granulated sugar and salt and mix until combined.

Heat grill to high. Brush peaches with oil and grill until golden brown and just cooked through. Top each with a few teaspoons of the butter and garnish with mint leaves.