

## **Chef Judi's Grilled Pineapple with Spiced Rum and Butter Sauce**

Serves 6-7

I love to serve this Hawaiian style dessert in very large bowls for added affect.

1 whole fresh pineapple cored and sliced- approximately ½ inch slices.

2 Tablespoons spiced rum

2-3 teaspoons light brown sugar

4 Tablespoons unsalted butter

1/3 cup spiced rum

¼ cup pineapple juice

2 pints coconut pineapple ice cream with high butterfat content

1 bag coconut- toasted

Very thin gingersnap wafers

Crystallized ginger- smashed

To toast the coconut:

Preheat oven to 400 degrees and spread coconut onto baking sheet. Bake, moving shredded coconut with spatula to evenly brown- about 15 minutes total

Remove from oven and let rest. This part can be done up to 3 hours ahead of time.

In a large sauté pan, heat butter. Add pineapple slices and sauté until lightly brown OR brush with butter and add to heated outdoor grill.

Pull pan away from stove and add spiced rum. Add brown sugar and pineapple juice return to low heat to cook off some of the alcohol and slightly reduce the liquid.

Place 1 large scoop ice cream in bowl.

Lean a grilled pineapples ring on the ice cream.

Drizzle a small amount of the warm sauce over ice cream and pineapple. Top with toasted coconut and sprinkle crystal ginger.

Top with ginger thin and serve immediately.