

Delicious Grilled Apples with Espresso Vodka Caramel Sauce:

A sweet ending to the grilling season, this simply spectacular dessert will impress family and friends. Prep Time: 10 minutes. Grill Time: 10 minutes.

6 ripe but firm golden delicious apples, cored and quartered
1 cup powdered sugar
1 cup granulated sugar
1 cup heavy whipping cream
8 tablespoons unsalted butter
½ cup Van Gogh Espresso Vodka
Vanilla ice cream
Garnish sprigs of mint (optional)

Put sugar in medium-size pan, place pan over medium heat, and let sugar caramelize. You'll see it liquefy. When sugar turns a dark golden color, add Van Gogh Espresso Vodka (carefully) and cream, then reduce heat. Stir in butter. Let butter melt, and remove it from heat.

Shower the apples with powdered sugar, and place them in center of your preheated grill (it should be a medium heat). Grill apples for about 10 minutes or until tender, turning once half way through cooking time.

To serve, place a scoop of vanilla ice cream in a bowl, and top with grilled apples. For the finale, drizzle espresso caramel sauce over apples. Garnish with mint, if desired.

Makes 8 servings.