



## Paradise Grilled

from Weber's Big Book of Grilling™ by Jamie Purviance and Sandra S. McRae

Prep Time: 10 minutes

Grilling Time: 6 to 8 minutes

Marinating Time:

### Glaze

3/4 cup fresh orange juice

1 tablespoon honey

1 tablespoon fresh lime juice

2 teaspoons cornstarch

4 slices fresh pineapple, each about 1/2 inch thick

1 teaspoon cracked dried green peppercorns or cracked black peppercorns

4 scoops vanilla ice cream

1. In a small saucepan combine the glaze ingredients and whisk until smooth. Bring to a boil over medium-high heat and cook until thickened, 1 to 2 minutes. Keep the glaze warm or reheat when ready to serve.

2. Prepare the grill for indirect cooking over medium heat (350° to 450°F).

3. Season both sides of the pineapple slices with the peppercorns. Brush the cooking grates clean. Grill the pineapple over **indirect medium heat** until well marked, 6 to 8 minutes, turning once. Keep the lid closed as often as possible during grilling. Serve each pineapple slice with a scoop of ice cream and some of the glaze drizzled over the top.

Makes 4 servings