

KENNEDY★HAHN

APPLIANCE

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★★★ Grilled Pineapple Sundae ★★★

Courtesy of Abbey Steffen

Chef, Vince Lombardi's Steakhouse: Radisson Paper Valley Hotel, Appleton, Wisconsin

Ingredients:

- 1 whole fresh pineapple
- 1 cup candied pecans
- 2 tablespoon butter
- 1/2 cup brown sugar
- 1 cup caramel sauce
- 1 quart cinnamon ice cream

Melt 2 tablespoons butter and 1/2 cup of brown sugar in sauce pan on medium to low heat. Once it begins to bubble, add pecans and toss until evenly coated. Remove from heat and spread over wax paper to cool and harden.

Cut top and bottom off of pineapple, but leave skin on. Slice pineapple into 1/2-inch thick disks.

Grill pineapple on each side for 1 minute. Remove from heat and place on serving dish. Scoop ice cream on top, smother with caramel sauce and sprinkle with candied pecans.

