



Caribbean

Pineapple Dessert

2 teaspoons kosher salt
1 teaspoon chili powder
3 teaspoons dark brown sugar
6 (1-inch) slices pineapple

Vegetable oil, for coating the grill or grill pan

In a small bowl mix the salt, chili powder, and brown sugar.

Sprinkle over both sides of the pineapple slices. Place pineapple slices onto a preheated, oiled grill or grill pan on high heat for 1 minute on each side. Reduce heat to low and continue cooking for 2 to 3 minutes per side or until the pineapple has softened and the sugar has caramelized on the edges.