

Grilled Pineapple

Ingredients

- 1 fresh pineapple - peeled, cored and cut into 1 inch rings
- 1/4 teaspoon honey
- 3 tablespoons melted butter
- salt to taste

Directions

1. Place pineapple in a large resealable plastic bag. Add honey, butter, , and salt. Seal bag, and shake to coat evenly. Marinate for at least 30 minutes, or preferably overnight.
2. Preheat an outdoor grill for high heat, and lightly oil grate.
3. Grill pineapple for 2 to 3 minutes per side, or until heated through and grill marks appear.