



Roast Pineapple Splits with Macadamia Brittle

Take a tropical trip with this creamy confection. This sunday is best saved for those days when your sweet tooth won't be denied. Grilling the pineapple takes the bite out of this tropical fruit leaving nothing but smoky sweet goodness.

Ingredients

CARAMEL SAUCE

1 cup sugar

¼ cup water

1 tablespoon light corn syrup

1 teaspoon fresh lemon juice

1 cup heavy cream

1 tablespoon unsalted butter

PINEAPPLE SPLIT

24 pounds golden pineapples (each cut crosswise into eight 1/2-inch rings)

1 cup unsweetened pineapple juice

⅔ cup sugar

Vanilla ice cream and Macadamia Brittle, for serving

Instructions

In a heavy, medium saucepan, combine the sugar, water, corn syrup and lemon juice and bring to a boil. Stir the mixture once and simmer over moderate heat until a light amber caramel forms, about 8 minutes. Remove from the heat and carefully stir in the cream and butter. Return the sauce to high heat and stir constantly until smooth and glossy, about 1 minute. Remove from the heat. Rewarm before serving.

Preheat the oven to 400°. Arrange the pineapple rings on 2 large rimmed baking sheets. Pour the pineapple juice over them and sprinkle with the sugar. Bake the pineapple rings for 1 hour, or until dark brown on both sides; turn the rings and rotate the baking sheets every 20 minutes for even browning. Let the rings cool on the baking sheets.

To serve, arrange 2 halved pineapple rings in each of 8 tall glasses or serving bowls and top with scoops of vanilla ice cream. Drizzle with the caramel sauce and garnish with the Macadamia Brittle.