



Grilled Pineapple Butterscotch Sundaes



1 fresh pineapple
2 cups butter, divided
1/2 c granulated sugar
1 c brown sugar, packed
1/2 c heavy whipping cream
1/2 t vanilla
dash salt
1 quart vanilla ice cream
1 c sweetened shredded
coconut, toasted*

Peel and core pineapple. Slice into 1/2-inch thick rings or wedges. In small saucepan, melt 1 1/2 cups butter. Stir in granulated sugar. Brush on pineapple. Reserve remaining mixture for basting during grilling.

To grill pineapple, preheat the grill. Oil grill rack as pineapple likes to stick. Grill pineapple over medium heat (with lid closed) four minutes each side. Baste each side with remaining butter/sugar several times while cooking.

Meanwhile, make butterscotch sauce by melting remaining 1/2 cup butter in saucepan. Stir in brown sugar and cream. Cook over medium heat until mixture comes to a boil, stirring constantly. Remove from heat. Stir in vanilla and salt.

Serve sundaes by layering warm grilled pineapple, vanilla ice cream, warm butterscotch sauce and toasted coconut.

*To toast coconut, spread coconut in a single layer on a baking sheet. Toast in a 300°F oven for 13-15 minutes. Watch closely near the end as the coconut goes from barely toasted on the edges to brown very quickly.