



Wills Creek Vineyards
Go Grilling, September 5th, 2009

Paradise Grilled

Pare with Delisse

For the Glaze:

- ¾ cup fresh orange juice
- 1 tablespoon honey
- 1 tablespoon fresh lime juice
- 2 teaspoons cornstarch

- 4 slices fresh pineapple, about ½ inch thick each
- 1 teaspoon cracked dried green peppercorns or cracked black peppercorns

- 4 scoops vanilla ice cream

To make the glaze: In a small saucepan combine the glaze ingredients and whisk until smooth. Bring to a boil over medium-high heat and cook until thickened, 1 to 2 minutes. Keep the glaze warm or reheat when ready to serve.

Season both sides of the pineapple slices with peppercorns. Grill over Indirect-Medium heat until well marked, 6 to 8 minutes, turning once halfway through grilling time. Serve each pineapple slice with a scoop of ice cream and some of the glaze drizzled over the tip.

Yield 4 Servings