



COREY SIEGEL

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## RUM GLAZED GRILLED PINEAPPLE

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**YIELD: 1 Whole Pineapple**

**INGREDIENTS:**

- 1ea Whole Pineapple
- 300g Rum
- 50g Turbinado Sugar
- 3ea Cinnamon Sticks
- 100g Butter
- 1ea Vanilla Bean (Split)

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**METHOD:**

1. Peel, core and cut the pineapple into rings about 1 inch thick
2. In a small pot, melt down the butter and add in the cinnamon sticks
3. Next add in the vanilla beans and sugar continuing to stir
4. Take the pot away from the flame and pour in the rum
5. Put the pot back on the flame and allow the rum to flambé
6. Reduce this by half or to a syrupy consistency
7. Pour it over the pineapple and let it marinate for 10 minutes
8. Remove the pineapple from the syrup and grill it for about 4 minutes per side
9. Place the pineapple onto your serving vessel and pour the remaining syrup over the top to give it a shiny glaze

