

Canyon Ranch Grilled Golden Pineapple with Caramel Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/3	cup	sugar
1 1/2	teaspoons	corn syrup
1/2	cup	evaporated skim milk
1	teaspoon	butter
1	pound	fresh golden pineapple, sliced in 1/2" rings, or 15 oz canned
1/4	cup	toasted whole macadamia nuts

Combine sugar, 2.5 tbsp water, and corn syrup in a medium sized saucepan. Simmer over low heat until sugar dissolves, about 5 minutes. Continue to cook until sugar is dark in color. Slowly add milk and butter and whisk briskly until sauce is smooth. Keep warm. Preheat grill pan over medium heat. Grill pineapple 2-3 minutes until grill marks appear. Place 2 slices on each plate and drizzle with 2 tbspn caramel sauce. Garnish each plate with 1 tbspn macadamias.