

## Barbequed Pineapple (Vegan, Gluten-Free, Soy-Free)

Don't cool down that barbecue before dessert! We found this one in our recipe archives. Serve it as is, or with a generous scoop of soy or rice ice cream for a special treat. For a kid friendly version, substitute 1/2 cup of juice for the sugar and rum in the marinade.

### Ingredients:

- 1 fresh pineapple
- 1/4 cup rum
- 1/4 cup brown sugar
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves

### Directions:

Peel the pineapple and, leaving it whole, cut out the center core. Slice into 8 rings, and place them in a shallow glass dish or resealable plastic bag. In a small bowl, mix together brown sugar, cinnamon, ginger, nutmeg, and cloves. Pour over the pineapple, cover, and refrigerate for 1 hour, or overnight.

Preheat grill for high heat.

Lightly oil grill grate. Grill pineapple rings 15 minutes, turning once, or until outside is dry and char marked. Serve with remaining marinade.