



Grilled Pineapple Maple Ice Cream Sundae

Serves 4

Ingredients -

Fresh pineapple sliced into 1/4 inch rings or 1 can of pineapple slices
2 tablespoons of butter
1/2 cup maple syrup
1/2 cup of brown sugar
2 tablespoons of cinnamon
1/4 teaspoon of nutmeg
1/2 cup of pineapple juice
Pint of your favorite vanilla bean ice cream



*earth's
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Grill Pineapples Slices -

Start grill and lightly oil grates. Grill slices for approximately 3 minutes per side. Remove from heat and set aside four grilled pineapple slices for the bottom of the dishes.

Make Pineapple Sundae Topping -

Melt butter in medium sauce pan over low heat. Rough chop remaining pineapple and add to sauce. Add the maple syrup. Add brown sugar and stir until melted. Stir in pineapple juice and add cinnamon and nutmeg. Continue to stir and simmer pineapple sauce until it thickens. Adjust spices to taste. Take off the heat and cool slightly.

Assemble Sundae -

Put one grilled pineapple slice in each sundae bowl. Add two scoops of vanilla ice cream. Spoon the spicy pineapple maple syrup topping over the ice cream.

Optional: Top with whipped cream sprinkled with cinnamon.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Viognier or a Viognier from the Santa Yvez Valley vineyards of Jaffurs, Fess Parker and Zaca Mesa make a nice Viognier. Viognier is a highly aromatic and fruity wine that is a nice accompaniment to the pineapple and species. A rich, tropical style Chardonnay such as Rombauer would also pair nicely.

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