

BRAZILIAN STEAK HOUSE PINEAPPLE ON FIRE

By: Simply Creative Chef Rob Scott

Ingredients:

1 whole pineapple
½ cup brown sugar
½ cup granulated sugar
1 tablespoon ground cinnamon

Directions:

- Soak wood skewers in water for 10 minutes
- Preheat an outdoor grill
- Cut pineapple into 6 – 8 spears
- Whisk cinnamon, brown sugar and granulated sugar together in a bowl
- Place pineapple on a tray and coat with the cinnamon mixture
- Insert wooden skewers lengthwise into pineapple spears
- Grill pineapple on the preheated grill for 3 – 5 minutes on each side