

Roasted Pineapple a la mode

Ingredients:

4 tbsp. melted Butter 4 tbsp. Brown Sugar
1 tsp. Vanilla Extract 1 pint Vanilla Ice Cream
1 Pineapple

Directions:

Preheat oven to 400 degrees. In a bowl, mix the melted butter with the vanilla and set aside. Trim the top and bottom of the pineapple and stand it on its base. Slice off the rind, removing as much of the "eyes" as possible.

Cut the pineapple lengthwise into quarters and trim off the core. Slice each quarter into thin wedges and set aside.

Spread half the butter mix and half the brown sugar on a parchment-lined baking sheet and arrange the pineapple slices on top.

Drizzle with remaining butter mix and sprinkle with remaining brown sugar.

Roast in the oven for about 20 minutes. To serve, arrange pineapple on a plate, top with a scoop of ice cream and drizzle with the pan juices.

Serves 4