

PINEAPPLE IN BROWN SUGAR & ICE CREAM

SOURCE: BEST OF MARTHA STEWART LIVING: WHAT TO HAVE FOR DINNER

Prep/Cooking Time: about 20 minutes

INGREDIENTS:

1 TBS unsalted butter

2-3 TBS dark brown sugar

1 pineapple, peeled/cored & cut into 1 1/4" cubes

2 TBS rum (optional)

1/2 vanilla bean, split/scraped OR 2 tsp vanilla extract

1 pt vanilla ice cream

DIRECTIONS:

Melt butter in medium sauté pan over low heat - add sugar & stir till melted - add pineapple, rum (if using) & vanilla - turn heat up to medium high. Cook, stirring, till liquid is reduced & pineapple is glazed (about 15 minutes) - *take care not to burn*. Serve pineapple in bowls with a scoop of ice cream.

Serves: 4