



Garlic Mango Pineapple

Ingredients

1 fresh pineapple, peeled, cored and cut into quarters

1 cup of vodka

1/2 cup (approx.) **Garlic & Mango Dressing**

Directions

Marinate pineapple in vodka overnight. (Marinade may be used as a pineapple base for cocktails.)

BBQ fresh pineapple over medium heat for 15-20 min., or until flesh browns. Brush often during last half of cooking time with **Garlic & Mango Dressing**. Cut and serve with toothpicks as an appetizer or dessert.

Serves 8



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