

Recipe adapted from *Cooking Light Magazine*, March 2011.



Pineapple Ice Cream Treat

1/2 c sugar
3 T, plus 2 t bourbon, divided
3 T water
1 t fresh lemon juice
1/4 c heavy whipping cream
1 t vanilla extract
3 c fresh pineapple, cut into 1" pieces
1/4 c brown sugar
1/2 gallon Vanilla ice cream
1/4 c flaked sweetened coconut

Preheat the boiler. Combine the sugar, 3 T of bourbon, 3 T water and lemon juice in a sauce pan. Bring to a boil over medium-high heat, stirring until sugar dissolves. Once the sugar is dissolved, reduce heat to a simmer and let cook for 10 minutes or until golden brown.

In the meantime, place the pineapple on a foil-lined baking sheet. Sprinkle with the brown sugar and place into the broiler, about 5 inches from the heat surface for 10 minutes, or until golden brown.

Remove the bourbon syrup from heat and carefully add cream while stirring constantly. Allow to cool slightly and stir in the remaining bourbon and vanilla.

Place desired amount of vanilla ice cream into bowls. Top with the pineapple and about 1-2 T of the bourbon sauce. Sprinkle with flaked coconut and serve.