

Grilled Pineapple Margarita

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Servings: 2

GRILLED PINEAPPLE

1 fresh pineapple, peeled, cored and cut into one-inch pieces

1/4 teaspoon honey

3 tablespoons melted butter

1 dash cayenne

MARGARITA

1/2 cup grilled pineapple

1/2 cup orange liqueur (Cointreau)

1/2 cup freshly squeezed lime juice

1 cup tequila

1/2 cup agave nectar

6 cups ice

Preparation Time: 5 minutes

Cook Time: 10 minutes

Make the grilled pineapple: Place the pineapple in a large resealable bag with the honey, butter and cayenne. Shake to coat completely. Marinate for at least 30 minutes or overnight.

Preheat the grill to high heat. Lightly oil the grate.

Grill the pineapple for about 2 to 3 minutes per side, or until heated through and grill marks appear.

Make the margarita: Place the pineapple, orange liqueur, lime juice, tequila, agave nectar into a blender with ice.

Blend until smooth.

Pour into a glass.

Per Serving (excluding unknown items): 528 Calories; 18g Fat (56.9% calories from fat); 1g Protein; 30g Carbohydrate; 3g Dietary Fiber; 47mg Cholesterol; 200mg Sodium. Exchanges: 0 Grain(Starch); 2 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.