***NR#10 NMDOH GRILLED FRESH PINEAPPLE WITH CHOCOLATE SAUCE***

***Serving Size and Ingredients: 1/2c Pineapple w/ 1 oz Chocolate sauce***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 | 50 | 100 | Pineapple, skin trimmed, cored and sliced lengthwise |
| 25 ounces | 50 ounces | 100 ounces | 72% Dark Chocolate Bar |
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***Instructions:***

**1. Use a cast iron pan or grill over very high heat. Place the pineapple slices on the grill or pan. Grill for 1 minute, then using tongs, turn over and grill the other side. Once both sides are grilled or slightly blackened, remove from heat, and set on a sheet tray lined with parchment paper or oiled with cooking spray.**

**2. Use a double boiler or metal bowl over a saucepan with water to melt the chocolate over medium heat. Once the chocolate has melted, remove from heat.**

**3. Using a spoon, drizzle the chocolate lightly over the grilled pineapple slices.**

**4. It may be served immediately, or chilled and the chocolate hardens**