

Cedar Planked Pineapple Spears with Butter and Honey Recipe

Pineapple is a delicious, sweet fruit packed with vitamins. It's great year-round – in the winter months, it gives a much-needed Vitamin C boost, while it is nice and refreshing in the heat of summer. It was a no-brainer to plank it, and I must say, it is one of our all-time favorite planking recipes. There is something magical about the combination of sweet, sour and smoky.

Total Time: 20 minutes

Servings: 4

Ingredients:

- 5×11" Cedar Plank
- 1 Pineapple, cored and cut into spears
- 2 Tbsp Butter, melted
- 2 Tbsp Honey, warm

Directions:

1. Soak Cedar Plank in hot water for at least 15 minutes.
2. Preheat grill to 400°F.
3. Place pineapple spears on plank.
4. Drizzle honey and butter over pineapple.
5. Place loaded plank on grill and close lid.
6. Have a spray bottle of water handy for flare-ups.
7. Remove from grill when lightly browned.
8. Serve and enjoy!

