

Grilled Pineapple

1 whole ripe pineapple

1 ½ cups Mild-Medium Intensity O Live Brooklyn Extra Virgin Olive Oil

½ ounce O Live Brooklyn Toasted Sesame Oil

2 ounces O Live Brooklyn Blenheim Apricot White Balsamic Vinegar

Pacific Kosher Flake Salt, for garnish

Preheat a grill or cast iron griddle to approximately 500 degrees F. Remove stem, outer skin, eyes, and core of pineapple. Slice pineapple lengthwise into evenly thick pieces. Rub pineapple with Extra Virgin Olive Oil, making sure to fully coat each piece. Grill on all sides until grill marks are achieved, then remove from grill and cut into bite-sized pieces. Whisk Sesame Oil and Blenheim Apricot White Balsamic Vinegar together in a bowl until an emulsion is formed. Drizzle emulsion over pineapple pieces and garnish with Pacific Kosher Flake Salt.

Serves: 4