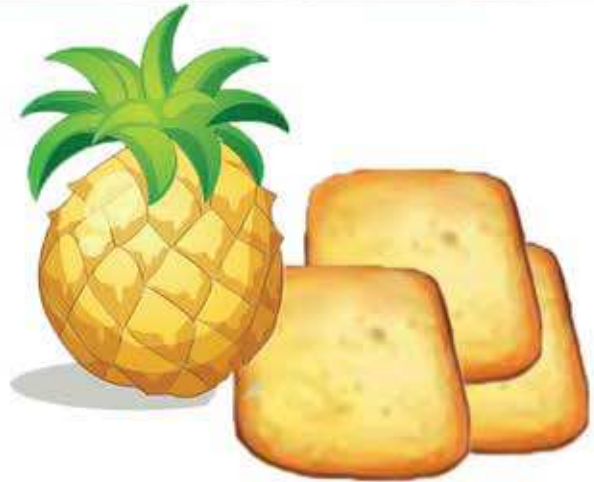




Grilled Pineapple Shortcake

- 3/4 cup orange-pineapple juice
- 1 tablespoon cornstarch
- 3/4 cup coconut-flavored rum (see Note)
- 3 tablespoons dark-brown sugar
- 1 teaspoon rum extract
- 1/2 teaspoon coconut extract
- 1 peeled and cored pineapple (about 9 ounces)
- 1 small prepared pound cake (about 11 ounces)
- 1 light pineapple-coconut ice cream (such as Haagen-Dazs)



Stir together 1 tablespoon of the juice and the cornstarch. Set aside. In a small saucepan, combine the remaining juice, rum and brown sugar. Bring to a boil over medium-high heat and simmer for 10 minutes. Stir in cornstarch mixture and extracts. Cook another 2 minutes. Set sauce aside.

Cut pineapple into 8 slices, each about 3/4-inch thick. Cut pound cake into 8 slices, each about 1-inch thick. Heat gas grill to medium or prepare charcoal grill with medium-hot coals.

Brush pineapple with some of the rum sauce. Grill 5 minutes, turning once, until grill marks form. Set aside. Grill pound cake slices 2 minutes or until grill marks appear, turning once.

Serve pound cake slices, topped with grilled pineapple and a scoop of ice cream.
Drizzle with remaining sauce.