

## **Caramelized Pineapple with Ice Cream**

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½ pineapple  
¼ C sliced almonds  
2T unsalted butter  
1 t cinnamon

¼ C brown sugar  
Pinch of salt  
1 pint vanilla ice cream

Cut pineapple into 16 spears and set aside.

Toast almonds in a dry sauté pan over medium heat, being sure not to burn. Set aside.

In the same pan, add butter, cinnamon, brown sugar and pinch of salt. Stir over medium heat until melted and bubbling. Add pineapple and toss to coat. Sauté for 7-10 minutes until pineapple is cooked through.

Arrange 4 pieces of pineapple in a stemmed glass. Add a scoop of ice cream to each. Drizzle with remaining sauce and top with sliced almonds.

Serves 4.

