



# Rotisserie-Spiced Pineapple with Vanilla Icecream

*Slow-roasted on the rotisserie, this spiced pineapple is basted in a rich rum glaze until beautifully caramelized and golden. Served warm with creamy vanilla ice cream, toasted almonds, and fresh mint, it's a show-stopping dessert that blends smoky heat with sweet, tropical flavor.*

## INGREDIENTS

- 1 whole pineapple, peeled and cored
- Spiced rum glaze (*see recipe below*)
- Vanilla ice cream, for serving
- Toasted almonds, for garnish
- Fresh mint, for garnish

### For Spiced Rum Glaze

- ½ cup salted butter
- 3 tablespoons honey
- 1 teaspoon Chinese five-spice powder
- ¼ cup spiced rum
- ⅛ teaspoon cayenne pepper

### OVERVIEW

Prep Time: 10 minutes  
Cook Time: 2 hours  
Servings: 4-6

### GLAZE OVERVIEW

Prep Time: 5 minutes  
Yield: Enough for 1 whole pineapple

# INSTRUCTIONS

## Prepare the Pineapple

- Insert the rotisserie rod through the center of the pineapple.
- Secure it in place using the rotisserie forks.

## Start the Rotisserie Cook

- Turn on the rotisserie burner
- Place the pineapple onto the rotisserie motor and turn it on
- Brush the pineapple generously with the spiced rum glaze.

## Glaze and Cook

- Cook for 2 hours with the hood closed.
- Every 10 to 15 minutes, brush additional glaze over the pineapple to build a rich, caramelized coating.

## Remove and Slice

- Carefully remove the pineapple from the rotisserie.
- Slide out the rod and slice the pineapple into wedges.

## Plate and Serve

- Scoop vanilla ice cream into serving bowls.
- Arrange warm pineapple wedges alongside.
- Spoon over any remaining glaze.
- Garnish with toasted almonds and fresh mint.
- Serve immediately.

## Spiced Rum Glaze

### Make the Glaze

- In a small saucepan, melt the butter over low heat.
- Add honey, five-spice powder, spiced rum, and cayenne pepper.
- Stir until fully combined and smooth.

### Use Warm

- Keep warm and use it to baste the pineapple throughout the cooking.