

Grilled Pineapple with Ice Cream & Toffee Sugar Cookies

Toffee Sugar Cookies

1 1/2 cups sifted all-purpose flour
1/2 tsp baking soda
1/2 tsp salt
1/2 cup butter
3/4 cup packed brown sugar
1 egg
1 tsp vanilla extract
2 cups toffee baking bits
1/3 cup chopped pecans

Directions:

1. Combine and sift flour, baking soda, and salt. In a separate bowl, cream butter. Add sugar, egg, and vanilla; mix until smooth and creamy.
2. Stir in dry ingredients; blend in toffee bits and pecans.
3. Drop tablespoonfuls 2 inches apart onto greased baking sheets. Bake at 350 degrees F (175 degrees C) until done, 12 to 15 minutes. Remove from baking sheets and cool.

Grilled Pineapple:

1 cup dark rum
12 tbsp (1^{1/2} sticks) unsalted butter
1/4 cup light brown sugar
1 vanilla bean
1 ripe pineapple, peeled and sliced into 1/4-inch-thick rounds
Sea Salt
Blue Bell Homemade Vanilla Ice Cream

Combine the rum, butter, and sugar in a small saucepan and simmer, whisking often, until the sugar has melted and the mixture is slightly thickened, about 10 minutes.

Grill the pineapple slices, brushing frequently with the glaze, until browned, 2 to 3 minutes per side.

Remove the pineapple to serving plates sprinkle with Sea Salt and put a dollop of vanilla ice cream in the center. Stick a cookie in the Ice Cream and serve.