

Just a Pinch

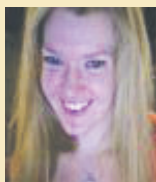


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Travel to the Islands with Grilled Tahitian Fruit Foster

***"You'll think
you're at a
barbecue
on a tropical
beach!"***



Erin Ellefsen
Eugene, OR
(Pop. 156,185)



Your taste buds will take a journey without leaving your back yard after you try Erin Ellefsen's Grilled Tahitian Fruit Foster. This recipe has classic flavors, but with an inventive twist! It's a wonderful way to end a summertime meal.

See step-by-step photos of Erin's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/fruit

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Grilled Tahitian Fruit Foster



What You Need

- 1/4 medium pineapple
- 1/2 medium mango
- 1/2 large papaya
- 2 medium bananas
- 4 slices pound cake
- 1/2 c butter, plus additional for melting
- 1/2 c packed brown sugar
- 2 tbsp passion fruit syrup or passion fruit cocktail concentrate
- 1/4 c rum (dark or spiced)
- Vanilla ice cream
- Toasted coconut

Directions

- Cut pineapple and papaya into roughly 1" x 1" strips.
- Remove pit from mango.

- Leaving skin on, cut the fruit in 1" crosshatch pattern then flip inside out. Halve and peel bananas.
- Brush pound cake with butter. Place fruit and pound cake onto a very hot, well oiled grill, starting with the pineapple (it takes the longest to cook).
- Remove fruit when it develops grill marks and pound cake when it is lightly toasted and has grill marks. Place on counter to cool slightly then cut fruit into 1" pieces.
- Melt butter in pan. Using a wooden spoon, add brown sugar, passion fruit syrup

and stir together.

- When the mixture begins to bubble and thicken, add the fruit and coat well. Cook until the fruit is slightly softened.
- Move pan off heat, add the rum and return to the stove. Catch a flame from the gas stove or a long lighter. Stand back when ignited and flambe the fruit. Let flame die down and the alcohol cook out.
- Place pound cake on a plate. Top with ice cream. Scoop fruit liberally on the top and garnish with toasted coconut.

Submitted by: Erin Ellefsen, Eugene, OR (Pop. 156,185)

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