

Our State eats

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Grilled Pineapple *with* Basil Vinaigrette

Yield: 6 servings.

- 1 large pineapple, peeled, cored, and cut in 1-inch-thick slices
- 1 red onion, cut in 1/2-inch-thick slices
- Olive oil

Vinaigrette:

- 1 bunch (approximately 1 cup) fresh basil, sliced
- 1/2 cup orange juice
- 1/2 cup olive oil
- Salt and pepper to taste

Preheat grill to medium or about 350°. In a small bowl, whisk together vinaigrette ingredients. Set aside.

Brush pineapple and onion slices with olive oil, place on the grill, and brush again with oil. Grill for 2 minutes on each side.

Arrange pineapple and onion slices on a serving platter. Drizzle with vinaigrette and serve.



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