

GRILLED PINK GRAPEFRUIT WITH HONEY & CINNAMON



Easy



15 minutes



Dessert



04 servings

INGREDIENTS

1 pink grapefruit
1 tablespoon honey
¼ teaspoon cinnamon



COOKING STEPS

Cut the grapefruit in half width-wise (so the grapefruit stem end is either on the top or bottom of the counter when you cut across the middle).

Cut around the edges and in between each section with a paring knife to make the sections easier to remove with a regular spoon.

Drizzle the honey over the top of both halves.

Sprinkle the cinnamon over both halves.

Grill the grapefruit halves with the sweetened sides up on a cookie sheet.

Remove when the top of the grapefruit starts to turn light brown, 3 – 4 minutes.