



FINCH + FENNEL

Glazed Pineapple & Watermelon

YIELDS: Approx. 8 Servings

INGREDIENTS:

- ½ c F+F Hot Pepper Jelly
- 1 Whole Pineapple
- 1 Whole Watermelon



DIRECTIONS:

1. Add the F+F Hot Pepper Jelly to a small sauce pan, & bring to a simmer.
2. While the jelly is heating up, cut & core your pineapple into either pineapple rounds or 4-inch sticks. Remove the skin & seeds from the watermelon & cut it up.
3. Place fruit on the grill* on high & baste the fruit with with warmed F+F Hot Pepper Jelly. Grill until some color develops, flipping on both sides & basting both sides.
4. Remove from grill & enjoy!

*You may also bake in the oven on a sheet tray at 400°F for 15 minutes, flipping halfway through & basting with jelly after flipping.

Enjoy!

