

Grilled Pineapple Lemonade



Ingredients:

6 ounces fresh pineapple, sliced
4 cups hot water
3 tablespoons granulated sugar
3/4 cup fresh lemon juice (4 large lemons)

Instructions:

Step 1

Grill pineapple slices in a single layer and cook 5 - 6 minutes on each side, until dark char marks appear. Set grilled pineapple slices aside to cool.

Step 2

Combine hot water and sugar in a large pitcher and stir until sugar is dissolved.

Step 3

Process pineapple and lemon juice in a blender until relatively smooth.

Step 4

Pour pineapple mixture through a fine-mesh strainer into pitcher with sugar mixture; discard solids. Stir well until fully blended. Serve over ice.