



SMOKED PINEAPPLE

INGREDIENTS

1 pineapple

(RUB)

1 cup brown sugar

2 teaspoons cinnamon

DIRECTIONS

Prep. Time: 10 minutes

Cook Time: 3 hour

Serves: 4 as side dish

Cut pineapple in half. Crank up your smoker to high and sear the inside of the pineapple.

Turn your smoker to "smoke" (200°F). Mix your rub and apply to inside of the pineapple. Return your pineapple to the smoker inside facing up, for about 3 hours.

Let cool, slice and serve!