

# Barbecue Basics

## Grilling With Seasonal Fruits

(NAPSA)—Grilling is one of the most popular ways to entertain at home, but have you thought of preparing dessert on the grill?

For a light, refreshing dessert, pair the lively flavors of seasonal fruits with lime juice, grated gingerroot and the mellow taste of olive oil in Lime-Ginger Grilled Fruit. Pineapple, pear and apple chunks are tossed in a sweet marinade and grilled, then mixed with oranges, mango, kiwis, berries or other seasonal fruit favorites. Family and guests will appreciate this delightful departure from traditional fruit compote.

### Lime-Ginger Grilled Fruit

*Prep Time: 35 minutes*

*Cook Time: 10 minutes*

*Total Time: 45 minutes*

- 3 teaspoons grated lime peel
- 3 tablespoons lime juice
- 1 tablespoon brown sugar
- 2 tablespoons extra virgin olive oil or other olive oil
- 3 teaspoons grated gingerroot
- 2 (¾-inch-thick) slices fresh pineapple
- 1 Bosc or D'Anjou pear
- 1 large crisp apple
- 2 navel oranges, peeled and coarsely chopped
- 1 mango, peeled, pitted and diced
- 1½ cups blueberries or blackberries
- 1½ cups coarsely chopped hulled strawberries
- 1 kiwi fruit, peeled, cored and cut into pieces
- ¾ to ½ cup powdered sugar

1. Heat grill to medium direct heat. Blend 1 tablespoon lime juice and brown sugar in small bowl to dissolve sugar. Blend in olive oil, 1 tea-



Lime-Ginger Grilled Fruit puts a seasonal twist on traditional fruit compote.

spoon lime peel and 1 teaspoon gingerroot. Peel and core pear and apple; cut each into quarters.

2. Brush pineapple, pear and apple lightly with olive oil mixture. Place fruit on grill. Grill 5 minutes; brush with remaining olive oil mixture; turn and grill 4 to 6 minutes longer. Remove from grill. Coarsely chop grilled fruit into bite-size pieces.

3. Place grilled fruit, oranges, mango, blueberries, strawberries, kiwi, remaining 2 tablespoons lime juice, ½ cup powdered sugar, remaining 2 teaspoons lime peel and 2 teaspoons gingerroot in large bowl; toss lightly to mix. For best flavor, cover and refrigerate at least 2 hours to allow flavors to blend. Serve in bowls or over sponge cake cups or cake, if desired. Makes 10 to 12 servings.

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