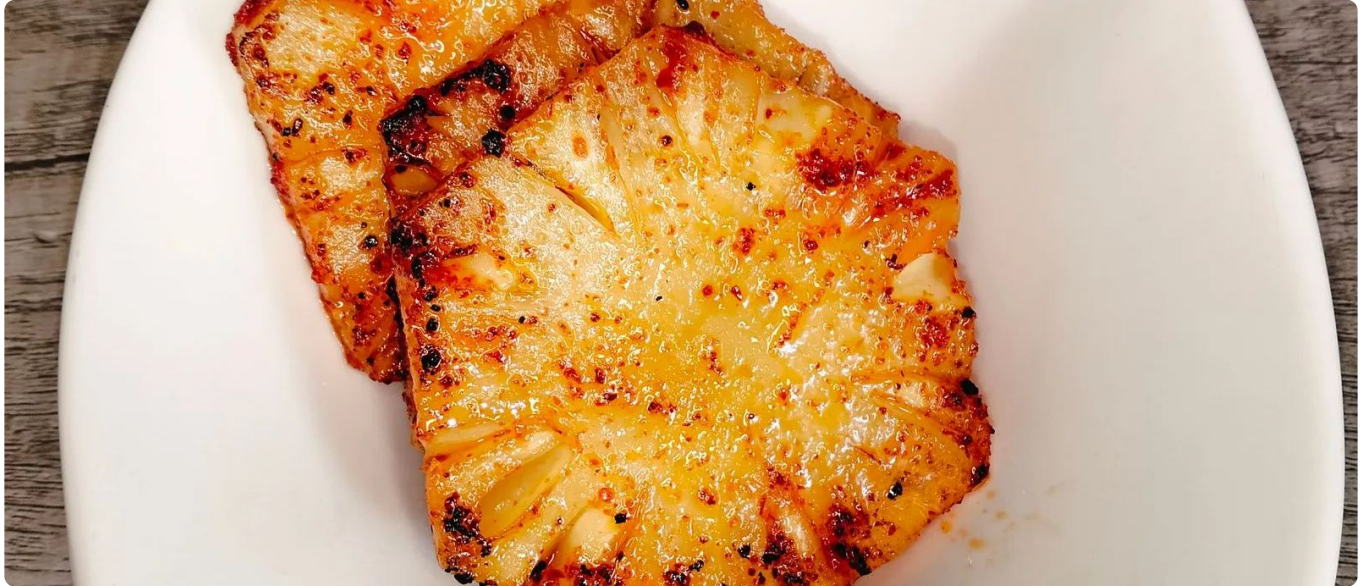


DIRECT · EASY

# Rum-glazed grilled pineapple on the kamado

Thick pineapple rings with a rum and brown-sugar glaze, grilled direct at 220°C until the edges caramelize. About thirteen to fourteen minutes on the grill to the best barbecue dessert you'll taste all summer.



PREP

**15 min**

COOK

**14 min**

SERVINGS

**6**

TEMPERATURE

**220 °C**

## Ingredients

- 1 ud** large ripe fresh pineapple (about 6 thick rings)
- 60 ml** aged rum (dark, Caribbean-style; see FAQ for an alcohol-free version)
- 80 g** brown sugar (panela or muscovado if you have it)
- 30 g** unsalted butter
- 1 ud** orange (juice of half plus a little zest)
- 0.5 cdita** ground cinnamon
- 1 pizca** flaky salt (lifts the caramel at serving)
- 1 cda** neutral or mild olive oil (to oil the grate)
- 6 bolas** good vanilla ice cream (to serve)
- 1 puñado** fresh mint leaves (to serve)

## Method

### 1 CUT THE PINEAPPLE INTO THICK RINGS

Cut off the base and crown, peel the pineapple removing the eyes properly, and slice it into 1.5-2 cm rings — any thinner and they fall apart between the bars. Leave the core as a ring (it holds the slice and softens in the heat) or remove it with a corer. Pat the rings dry: a dry surface marks and caramelises, a wet one steams.

## 2 REDUCE THE RUM GLAZE

In a pan over medium heat melt the butter, add the brown sugar, rum, the juice of half the orange and the cinnamon. Bring to a gentle boil and reduce for 4-5 minutes, stirring, to a coating consistency: it should coat the back of a spoon. Much of the alcohol cooks off here, though a short reduction like this always leaves a trace. Set aside warm — if it cools too much it hardens.

## 3 STABILISE THE KAMADO AT 220°C DIRECT

Light the charcoal with no deflector — this dessert is direct heat. Stabilise the chamber around 220°C and let the grate heat for at least 5 minutes: it should be searing clean. Wipe the bars with an oiled paper towel held in tongs right before laying the pineapple on, so it doesn't stick and marks clean lines.

## 4 GRILL THE PINEAPPLE DRY

Lay the rings over the direct zone, unglazed for now. Cook 4-5 minutes without touching until they release on their own with deep brown marks; flip once with tongs and another 4-5 minutes. If your kamado has hot spots, rotate the rings around the grate, but don't move them until they're marked.

## 5 GLAZE IN THE LAST MINUTES

In the last 3-4 minutes, brush the top face of the rings with the rum glaze using a silicone brush. Flip, brush the other face and let the glaze bubble and turn sticky for 60-90 seconds a side. Watch it closely: sugar goes from caramel to burnt in seconds. Pull the moment it glistens and smells of caramel, no longer.

## 6 SERVE HOT WITH ICE CREAM

Move the rings to plates while hot. Spoon over any leftover glaze, a pinch of flaky salt and the orange zest. Crown each portion with a scoop of vanilla ice cream and a few mint leaves. The contrast of hot caramelised pineapple against cold melting ice cream is the whole point — serve and eat right away.

## Editor's tips

- Clean, hot grate, non-negotiable. Pineapple releases sugar and sticks to a dirty or lukewarm grate, then tears and loses its marks when you flip. Heat for 5 minutes, brush off the main-course residue and wipe with an oiled paper towel right before the fruit. A hot cast-iron griddle or soapstone is the alternative: they won't reproduce the crossed bar pattern, but they give an even, consistent patisserie-grade browning with no hot spots and no gaps for the sugar to slip through.
- Glaze always goes on last. It's the classic mistake: brushing raw pineapple with a sugary glaze and watching it carbonise before the fruit ever marks. Grill dry first to get the marks and the pineapple's own caramelisation, then save the glaze for the last 3-4 minutes, when it only needs to activate and turn sticky.
- Get ahead: the rum glaze can be made hours or days in advance and kept in the fridge; a gentle reheat in the pan brings it back to coating consistency. And since the pineapple grills in about 13-14 minutes over direct heat, it's the perfect dessert to use the still-hot grate once you've pulled the main-course meat.

## Gear for this recipe

### Big Green Egg Large

*El Large coloca varias rodajas de pina a la vez para 6 al directo*

[mikamado.es/en/kamados/big-green-egg-large](https://mikamado.es/en/kamados/big-green-egg-large)

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### Kamado Joe half-moon cast iron grate (Classic)

*Hierro fundido para marcar y caramelizar bien los bordes de la pina*

[mikamado.es/en/accesorios/kamado-joe-half-moon-cast-iron-grate](https://mikamado.es/en/accesorios/kamado-joe-half-moon-cast-iron-grate)

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### Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

*Quebracho de brasa potente a 220 C para caramelizar el glaseado de ron*

[mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal](https://mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal)

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### Weber Precision Tongs 46 cm (6760)

*Voltear las rodajas gruesas durante los 13-14 minutos de parrilla*

[mikamado.es/en/accesorios/weber-pinza-precision-46](https://mikamado.es/en/accesorios/weber-pinza-precision-46)

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### JF JAMES.F round acacia cutting board 30 cm

*Tabla redonda para emplatar y servir la pina asada*

[mikamado.es/en/accesorios/jf-james-f-tabla-acacia-redonda-30cm](https://mikamado.es/en/accesorios/jf-james-f-tabla-acacia-redonda-30cm)

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Full recipe at: [mikamado.es/en/recetas/pina-asada-al-ron-a-la-parrilla-kamado](https://mikamado.es/en/recetas/pina-asada-al-ron-a-la-parrilla-kamado)

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