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## Grilled Pineapple with SLOMIXX® Seasoning



### Ingredients

- 1 fresh ripe pineapple (peeled, cored, cut into rings or spears)
- 1–2 tbsp melted butter or coconut oil
- 1–2 tbsp brown sugar (optional, for extra caramelization)
- 1–2 tsp SLOMIXX seasoning (adjust to taste)
- Pinch of salt (optional)
- Lime wedges (for serving)



### Directions

1. Prep the pineapple: Cut into rings or long spears (spears are easier to flip on the grill).
2. Season: Brush pineapple with melted butter or coconut oil.
3. Sprinkle evenly with SLOMIXX seasoning. Add brown sugar if you want a sweeter, more caramelized finish.
4. Preheat grill: Medium heat (about 375–400°F). Lightly oil the grates to prevent sticking.
5. Grill: Place pineapple directly on the grill. Cook 3–5 minutes per side until grill marks appear and sugars caramelize.
6. Finish: Remove from grill, add a squeeze of fresh lime juice.