

# FOUR-HOUR PINEAPPLE

Prepared by: Rhonda O'Dell

Source: Saveur

2 whole very ripe pineapples  
3 cups sugar  
1 liter Torrontes wine (4 cups plus 3 tablespoons)  
2 cups quince marmalade, thinly sliced  
2 cups mascarpone cheese

Heat a charcoal grill to medium heat, about 350 degrees. Peel the pineapples, leaving on their leafy crowns.

Combine the wine and sugar in a medium saucepan and set over medium high heat, stirring occasionally to dissolve the sugar.

Plunge the pineapples in the syrup, put them on the grill, and cover. Every half hour for 4 hours, plunge the pineapple back in the syrup and continue cooking, turning occasionally to evenly brown their exterior.

Slice and serve the pineapples with mascarpone and quince preserves.

*Rhonda's Notes: While this was really good and different, I'm not sure I would make this again.*