**INGREDIENTS**

For the BBQ Pineapple:
1 whole pineapple
4 vanilla beans halved lengthwise
Olive oil, as needed, in spray bottle
Larding needle
Aluminum foil

For the Spicy Banana Caramel Sauce:
4 oz unsalted butter
8 oz granulated sugar
2 bananas, sliced
2 tbsp ginger, peeled and chopped
4 vanilla beans halved lengthwise
1 jalapeño, sliced
Juice of half lemon

**DIRECTIONS:**

**For the BBQ Pineapple:**
1. Clean and peel the pineapple.
2. Cut the halved vanilla beans in half. With a larding needle, place them through the pineapple.
3. Cook 1 hour on the grill on high.
4. Baste occasionally with olive oil.

**Caramel Sauce:**
1. Melt butter slowly, add sugar, and cook on medium until caramelized.
2. Add banana and ginger.
3. Carefully deglaze with 1 cup of water
4. Add vanilla beans and jalapeño, and cook for 5 minutes.
5. Transfer the entire mixture to the blender along with the lemon juice and blend. Add water if needed to thin it out.
6. Let cook before serving with pineapple slices and ice cream.