

# Spiced Pineapple

*Nice to make for parties when you need to stay on course and have variety. Your guests will love this simple treat. This will bring the tropics to your luau! Serve right in the pineapple to save the clean-up:)*

## Spiced Pineapple

Prep Time		Cook Time		Yield
30 Minutes				6 Servings
Amount		Ingredient		
1	----	Whole Pineapple		
5	----	Whole Mandarin Oranges		Peeled
1 1/2	cup	Strawberries		Sliced, fresh
1 1/2	Cup	Green Grapes		Halved
1 1/4	Cup	Coconut Yogurt		Unsweeted, Vanilla
1/2	Cup	Flaked Coconut		Toasted, divided
1/4 - 1/2	Tsp	Vanilla extract		Alcohol Free

## Instructions

1. Stand the pineapple upright and vertically cut a third from on side, leaving the leaves attached. Set cut piece aside.
2. Using a paring or grapefruit knife, remove strips of pineapple from large section, leaving a 1/2-in. shell; discard core. Cut the strips into bit-size chunks. Invert shell onto paper towels to drain.
3. Remove fruit from the small pineapple piece and cut into chunks; discard peel. Place shell in a serving basket or bowl.
4. In another bowl, combine the pineapple chunks, oranges, strawberries and grapes. Combine the yogurt, 1/4 cup coconut and extract; spoon over fruit and stir gently. Spoon into pineapple shell. Sprinkle with remaining coconut.