

SAN DIEGO RESTAURANT WEEK

RECIPES

Caramelized Pineapple Old Fashioned

Courtesy of Fogo de Chão Brazilian Steakhouse

Sugar in the raw

Cane sugar

Fresh pineapple

Orange

Maraschino cherries (Luxardo or preferred brand)

Bulleit Rye Whiskey

Preparation

Place pineapple cubes on a cutting board or cookie sheet and sprinkle with sugar in the raw.

Brown with a Brûlée torch or under the broiler in the oven until golden brown.

Add 3 of the cubes (1/2" thick) to cocktail shaker.

Add ½ oz cane sugar, orange slice and cherry to cocktail shaker with pineapple.

Muddle the ingredients well.

Add whiskey and a splash of water to shaker and fill with ice.

Shake drink well in order to dissolve the sugar.

Skewer another cherry and pineapple cube as a garnish.

Place skewer into rocks glass filled with ice.

Strain drink into glass.

