

# upclose & tasty

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## Charred Pineapple Lemonade with Basil

Inspired by Cooking Light

### Ingredients

6-8 ounces pineapple, sliced  
3 cups hot water (possibly more, depending on taste)  
3 tablespoons granulated sugar  
3/4 cup fresh lemon juice (4 large lemons)  
Fresh basil leaves, for garnish

### Preparation

1. Heat grill pan over medium-high heat.
2. Add pineapple slices and cook 5 minutes per side, until char marks appear.
3. Add a couple of lemon halves and grill for 3 minutes or until char marks appear.
3. Set grilled pineapple and lemon halves aside to cool.
4. Combine 3 cups hot water and sugar in a pitcher. Stir to combine until sugar is dissolved.
5. Blend pineapple, fresh lemon juice and grilled lemon juice in a Vitamix or blender until smooth.
6. Pour pineapple mixture through a mesh strainer into the pitcher with sugar mixture.
7. Discard any solids.
8. Stir well until fully blended and serve over ice with fresh basil leaves.
9. Add a splash of rum, if desired.

**Enjoy!**