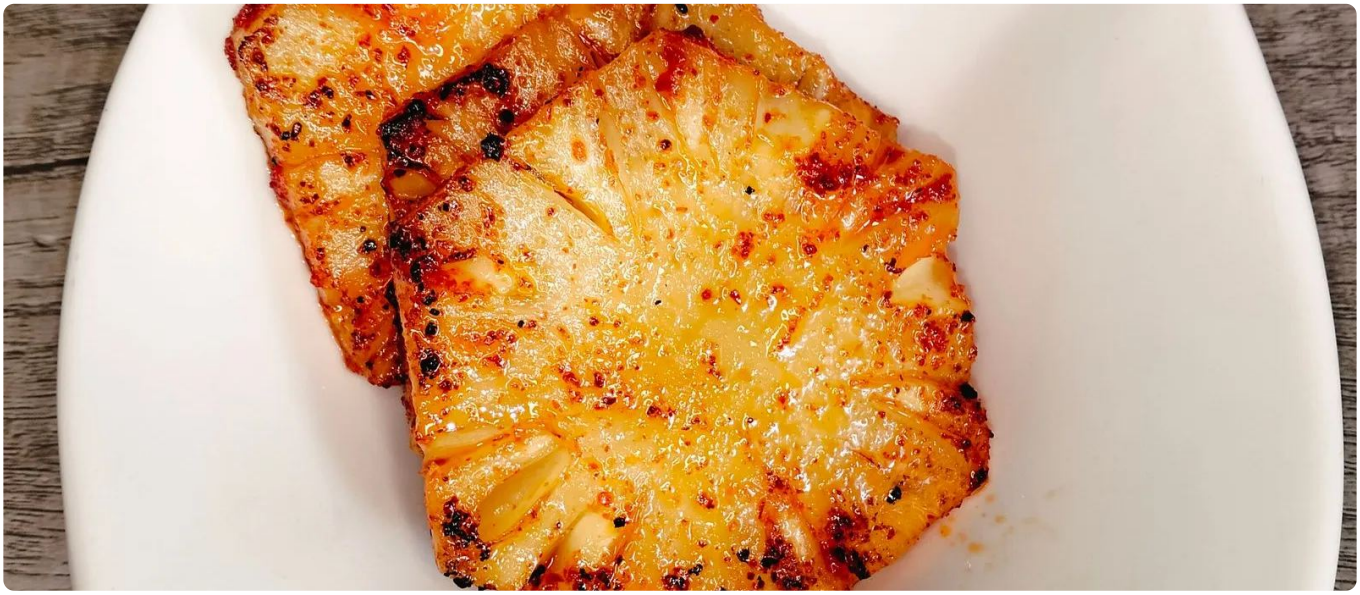
DIRECT · EASY

Rum-glazed grilled pineapple on the kamado

Thick pineapple rings with a rum and brown-sugar glaze, grilled direct at 220°C until the edges caramelise. About thirteen to fourteen minutes on the grill to the best barbecue dessert you'll taste all summer.



PREP	COOK	SERVINGS	TEMPERATURE
15 min	14 min	6	220 °C

Ingredients

- **1 ud** large ripe fresh pineapple (about 6 thick rings)
- **80 g** brown sugar (panela or muscovado if you have it)
- **1 ud** orange (juice of half plus a little zest)
- **1 pizca** flaky salt (lifts the caramel at serving)
- **6 bolas** good vanilla ice cream (to serve)
- **60 ml** aged rum (dark, Caribbean-style; see FAQ for an alcohol-free version)
- **30 g** unsalted butter
- **0.5 cdita** ground cinnamon
- **1 cda** neutral or mild olive oil (to oil the grate)
- **1 puñado** fresh mint leaves (to serve)

Method

1 CUT THE PINEAPPLE INTO THICK RINGS

Cut off the base and crown, peel the pineapple removing the eyes properly, and slice it into 1.5-2 cm rings — any thinner and they fall apart between the bars. Leave the core as a ring (it holds the slice and softens in the heat) or remove it with a corer. Pat the rings dry: a dry surface marks and caramelises, a wet one steams.

2 REDUCE THE RUM GLAZE

In a pan over medium heat melt the butter, add the brown sugar, rum, the juice of half the orange and the cinnamon. Bring to a gentle boil and reduce for 4-5 minutes, stirring, to a coating consistency: it should coat the back of a spoon. Much of the alcohol cooks off here, though a short reduction like this always leaves a trace. Set aside warm — if it cools too much it hardens.

3 STABILISE THE KAMADO AT 220°C DIRECT

Light the charcoal with no deflector — this dessert is direct heat. Stabilise the chamber around 220°C and let the grate heat for at least 5 minutes: it should be searing clean. Wipe the bars with an oiled paper towel held in tongs right before laying the pineapple on, so it doesn't stick and marks clean lines.

4 GRILL THE PINEAPPLE DRY

Lay the rings over the direct zone, unglazed for now. Cook 4-5 minutes without touching until they release on their own with deep brown marks; flip once with tongs and another 4-5 minutes. If your kamado has hot spots, rotate the rings around the grate, but don't move them until they're marked.

5 GLAZE IN THE LAST MINUTES

In the last 3-4 minutes, brush the top face of the rings with the rum glaze using a silicone brush. Flip, brush the other face and let the glaze bubble and turn sticky for 60-90 seconds a side. Watch it closely: sugar goes from caramel to burnt in seconds. Pull the moment it glistens and smells of caramel, no longer.

6 SERVE HOT WITH ICE CREAM

Move the rings to plates while hot. Spoon over any leftover glaze, a pinch of flaky salt and the orange zest. Crown each portion with a scoop of vanilla ice cream and a few mint leaves. The contrast of hot caramelised pineapple against cold melting ice cream is the whole point — serve and eat right away.

Editor's tips

- Clean, hot grate, non-negotiable. Pineapple releases sugar and sticks to a dirty or lukewarm grate, then tears and loses its marks when you flip. Heat for 5 minutes, brush off the main-course residue and wipe with an oiled paper towel right before the fruit. A hot cast-iron griddle or soapstone is the alternative: they won't reproduce the crossed bar pattern, but they give an even, consistent patisserie-grade browning with no hot spots and no gaps for the sugar to slip through.
- Glaze always goes on last. It's the classic mistake: brushing raw pineapple with a sugary glaze and watching it carbonise before the fruit ever marks. Grill dry first to get the marks and the pineapple's own caramelisation, then save the glaze for the last 3-4 minutes, when it only needs to activate and turn sticky.
- Get ahead: the rum glaze can be made hours or days in advance and kept in the fridge; a gentle reheat in the pan brings it back to coating consistency. And since the pineapple grills in about 13-14 minutes over direct heat, it's the perfect dessert to use the still-hot grate once you've pulled the main-course meat.

Gear for this recipe

Big Green Egg Large

The Large fits several pineapple slices at once for 6 over direct heat.

mikamado.es/en/kamados/big-green-egg-large

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Quebracho with fierce embers at 220 °C to caramelise the rum glaze.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Weber Precision Tongs 46 cm (6760)

Flip the thick slices during the 13-14 minutes on the grill.

mikamado.es/en/accesorios/weber-pinza-precision-46

JF JAMES.F round acacia cutting board 30 cm

Round board to plate up and serve the grilled pineapple.

mikamado.es/en/accesorios/jf-james-f-tabla-acacia-redonda-30cm

Weber Silicone Barbecue Basting Brush 40 cm

mikamado.es/en/accesorios/weber-brocha-silicona-40

Full recipe at: mikamado.es/en/recetas/pina-asada-al-ron-a-la-parrilla-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.