

Grilled Pineapple, Peppers, & Onions

Ingredients:

1. 1 pineapple, trimmed, diced into 1" x 2" pieces
2. 1 large red onion, root and tip end trimmed, skin removed, sliced into quarters
3. 15-18 small sweet peppers
4. Lemon juice, to taste
5. Jacobsen Salt Co. Black Garlic Infused Sea Salt

Instructions:

1. Preheat your grill for high heat (500°F+) direct grilling.
2. Skewer each item on its own set of skewers (do not mix and match). This will allow item to finish at the same time, rather than burning the onions before getting the pineapple or peppers softened.
3. Place the skewers over direct heat (right over flame/charcoal/gas burner/etc.). Cook until slightly charred, about 5 minutes. Flip and continue cooking.
4. The pineapple is done when slightly charred and slightly softened, but not yet mush.
5. The onions are done when the edges are slightly charred and onion is softened and no longer raw in the center.
6. The peppers are done when slightly charred and softened.
7. Remove all skewers from the grill. Remove all items from their skewers and combine in a large bowl.
8. Season with fresh squeezed lemon juice and Jacobsen Salt Co. Black Garlic Infused Sea Salt, to taste.