Grilled or Broiled Potato Wedges

2 tablespoons butter, melted
1 teaspoon dried basil
1/4 teaspoon salt
2 large baking potatoes
1 tablespoon vegetable oil

Preheat grill or broiler.
Mix butter, basil and salt.
Set aside.
Wash and pat potatoes dry.
Cut each potato lengthwise into 8 wedges.
Arrange potatoes on a double thick piece of foil; brush with oil. If grilling, place foil directly on grill. If broiling, place foil on baking pan and place in oven 4 inches from heat.
Cook 10 minutes. Brush with butter mixture.
Turn potatoes. Brush again with butter mixture.
Grill or broil 5 minutes longer or until lightly browned and tender.
Serves 4

Grilled or Broiled Pineapple

1 fresh pineapple
3/4 cup brown sugar
1 tablespoon lime juice
1 tablespoon lemon juice
2 tablespoons honey
1/2 to 1 tablespoon cinnamon
Optional ~ 3 cups orange or lime sorbet

Preheat grill or broiler.
Peel, core, and cut pineapple into ½ inch slices.
Make a glaze by mixing brown sugar, juice, honey, and cinnamon in a small bowl until smooth.
Spread glaze on each side of each pineapple ring.
Grill or broil 4-5 inches from heat for 5-10 minutes, turning once, until sugar mixture melts and pineapple is heated and tender.
Top each slice with a small scoop of sorbet if desired, and serve immediately.
Serves 8

Don't be afraid to try grilling and broiling all kinds of vegetables and fruits. If you can do one, you can do them all!