

Kim's Cookology!

Broiled Pink Grapefruit

While visiting Savannah, Georgia, we stayed at the Azalea Inn and Gardens, a bed and breakfast inn in the historic district of Savannah. Each morning, we sat at the communal dining room table and were served the most decadent and delicious breakfast treats and Broiled Pink Grapefruit topped with brown sugar and cinnamon was one of them. For an extra little twist, drop a dollop or two of honey Greek yogurt on top of the broiled grapefruit and a sprinkle of granola!

Ingredients:

2 pink grapefruit, cut in half
8 tsp packed brown sugar
1/4 tsp ground cinnamon
2 tsp melted butter

Cut each grapefruit in half. Slice off a thin portion of the bottom of each half so that it will sit flat on the pan in the broiler. With a sharp paring knife, cut around each segment of the grapefruit, removing any seeds. Place on parchment paper on baking sheet. Combine brown sugar and cinnamon. Brush each half grapefruit with melted butter and then sprinkle about 2 tsp of sugar mixture on top.

Place in oven under preheated broiler, watching closely and rotating pan halfway through, until the tops are bubbly and golden brown, about 7 – 12 minutes. Remove from oven, place each grapefruit in an individual serving bowl, top with honey Greek yogurt and a sprinkle of granola and serve.

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