

## **Grilled Pineapple with Barbecued Yuengling Dip**

### **Ingredients:**

- 1 Hawaiian golden pineapple, peeled, cored and sliced in dipping-size slices
- 1 tablespoon olive oil
- 4 ounces Yuengling Black and Tan Barbecue Sauce
- 8 ounces cream cheese
- 1 clove garlic, minced
- 1 bunch scallions, sliced
- ¼ bunch fresh tarragon, chopped

### **Procedure:**

Lightly coat the pineapple in olive oil and grill both sides until slightly caramelized.

For the dip combine all of the ingredients and mix well.

Serve room temperature.