



## BBQ'D PINEAPPLE BROCHETTES

SERVES 8

### INGREDIENTS

- 1 can condensed milk, unopened
- 1 fresh pineapple, cut into 1-inch cubes
- 2 tbsp brown sugar
- 1 tsp ground cinnamon
- 4 star anise, crushed
- 1 tbsp canola oil
- 4 drops vanilla extract

### PREPARATION

Remove the label from the can of condensed milk, and place in a pot of water. Bring the water to a boil and then let the can simmer for 1 hour and 30 minutes, to make a delicious *dulce de leche*. Meanwhile, combine the remaining ingredients and let marinate until the *dulce de leche* is done. After 1 hour and 30 minutes, remove the can, let cool for a few minutes, and open. Thread the pineapple onto skewers (pre-soak wooden skewers) and barbecue for a few minutes on each side. Serve with *dulce de leche* and if it's dessert vs. breakfast, a scoop of ice cream.

# Tomato Tart

## Ingredients

1 store-bought or homemade pie crust, unbaked (preferably shortcrust pastry)

1 tbsp Dijon mustard, chef's preference is French's with Chardonnay wine

2 ripe tomatoes, thinly sliced

1 onion, thinly sliced

1 clove garlic, thinly sliced

1 cup cheese of your choice, grated or cut into small pieces (I usually make this when I've got a host of cheese ends hanging around in the fridge. The older and stinkier, the better; just don't forget to chop off the moldy bits!)

*Herbes de Provence* to taste (or your favorite fresh, chopped herbs)

Hot sauce

## Preparation

Preheat the oven to 350°F (175°C).

Brush the bottom of the crust with Dijon. Fan out the tomato and onion slices over the mustard, in alternate layers. Sprinkle the garlic over top and season with salt and pepper. Finish by adding the herbs and the cheese and bake for about 25 minutes, until the crust and cheese are golden brown. Serve with a nice green salad.