


Ginger Grilled Oranges

Ingredients

- 3 Navel oranges, sliced in half
- 1 tablespoon butter
- 0.5 teaspoon vanilla extract
- 1/8 teaspoon cinnamon
- 1/8 teaspoon ground ginger
- Maple Walnut Ice Cream for scooping 



Instructions

1. Slice the oranges. Be sure to slice them flat so they will sit on the grill.
2. Melt the butter, then add the butter and cinnamon, ginger and vanilla together. Brush this mixture onto the cut side of the oranges.
3. Place oranges directly on grill, let cook for one minute. Turn 90 degrees and let it cook for one more minute.
4. Remove from grill and top with ice cream and additional pecans if desired.

<https://www.maebells.com/ginger-grilled-oranges/>