

Pineapple-Smoke Rings Relish

Makes about 3 cups

Ingredients

1 small onion sliced into ½ inch thick rings
½ pineapple, peeled and sliced into ½ inch thick rings
2 TBSP vegetable oil
Kosher salt, freshly ground pepper
¼ cup Point Blank Pepper Company Smoke Rings - chopped

Prepare a grill for medium high heat or heat a dry large cast iron skillet over medium high. Toss onion and pineapple with oil to coat in a medium bowl; season with salt and pepper. Grill, turning once or twice, until charred – 5-8 minutes
Let cool. Coarsely chop and toss with Smoke Rings. Season with salt if desired

Suggestions and Variations:

1. Serve as a relish for hot dogs
2. Spoon over baked chicken or pork
3. Brush the pineapple with Point Blank Pepper Company Table Sauce – Mild or Hot at the end of the grill time

