

Texas Grapefruit Broiled with Vanilla-Ginger Sauce

Makes 6 servings

Ingredients

1/3 cup sugar

3 tablespoons chopped crystallized ginger

¾ teaspoon vanilla

6 Texas Rio Star Grapefruit

Directions

1. In an electric coffee/spice grinder, combine sugar, ginger, and vanilla and grind fine.
2. Halve each grapefruit crosswise and run a knife around each section to loosen the membranes.
3. Arrange grapefruit, cut side up, in a baking dish and sprinkle with sugar mixture.
4. Broil grapefruit about 1 ½ inches from heat until sugar melts and tops begin to brown.
Approximately 10-15 minutes.
5. Serve grapefruit at room temperature.

