



Premier Florida Broiled Grapefruit

Makes 4 servings

Ingredients:

3 Premier Florida Grapefruit, cut in half
6 Tbsp brown sugar
1 tsp ground ginger
1 tsp ground cinnamon
1 cup Greek yogurt
½ to ¾ cup granola
2 Tbsp honey
Mint leaves for garnish

Instructions:

Slice off a ¼ inch of grapefruit so it sits flat. Slice grapefruit in half. Cut around the edge of the grapefruit where the fruit meets the rind, and in between segments. Place grapefruit halves on a baking sheet face up. In a small bowl, combine brown sugar, ginger and cinnamon. Place sugar mixture on grapefruit halves. Broil 4 to 5 minutes, or until sugar is melted and turning a deep amber color. Cool 5 minutes. Top with yogurt and granola. Drizzle with honey. Garnish with mint.

Tip: To absorb excess juice, lay grapefruits on paper towels cut side down for up to 5 minutes before broiling.

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