



Grapefruit Brulee

Serves 4

Ingredients:

2 grapefruits
8 teaspoons dark rum
2 tablespoons unsalted butter
2 tablespoons packed brown sugar
2 tablespoons flour
1/4 teaspoon ground allspice
1/8 teaspoon fine salt

Directions:

1. Position a rack in the upper third of the oven. Preheat the broiler to high.
2. Halve each grapefruit, then loosen the segments by cutting along the membranes with a paring knife. Drizzle 2 teaspoons of rum evenly over each half.
3. In a small bowl, combine the butter, sugar, flour, allspice, and salt. Using your fingertips, pinch the ingredients together until the mixture forms soft crumbs. Sprinkle the crumbs evenly over the cut grapefruits.
4. Place grapefruits on a broiler pan, and broil until the crumbs are lightly browned, bubbling, and shiny, about 7 minutes. Serve immediately.

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RecipeIntro: A great treat that's a little different from the everyday desserts.