

FLAN ON THE GRILL

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1/2 cup granulated sugar

3 tablespoons water

3 eggs

1 teaspoon pure vanilla extract

1 (13-ounce) can sweetened condensed milk

1 (13-ounce) can evaporated milk

1/2 cup shredded coconut

Preheat the barbecue to 350° F.

In a medium skillet or saucepan, combine the sugar and water and cook over medium heat until the sugar begins to turn brown.

Pour the caramelized sugar into a 4-inch ramekins, swirling to cover all sides. In a blender, combine the eggs, vanilla, condensed and evaporated milk and blend until smooth. Add the coconut and blend briefly just to incorporate it into the mixture.

Pour this mixture over the caramelized sugar in the ramekins and set the dish in a baking pan with about 1 inch of water in it.

Bake for 1 hour, or until the custard is set and a knife inserted in the middle comes out clean. Refrigerate.

Just before serving, sprinkle 1 Tablespoon (granulated sugar over the dish and use a hand-held kitchen butane or propane torch to caramelize the sugar until it's golden brown and crusty.

Cool briefly and serve.