

GRILLED LEMONS

©2023 by Rick Browne, Barbecue America

6 lg. lemons

Filling

1 cup lemon curd

1 cup mascarpone cheese

½ cup plain yogurt

1 teaspoon lime zest

1 Tablespoon brown sugar

Heat grill to 325 ° F.

Heat grill to 325 ° F.

Cut the lemons in half lengthwise and completely remove the flesh inside so you have lemon shells.

In a small bowl, thoroughly mix the filling until it's a thick paste. Using a large spoon, fill each lemon shell with the paste, mounding it above the edge of the shells.

Place the shells directly on the heated grill and close the lid. Cook for 3-4 minutes until the shells have grill marks on the bottom.

Then remove to a serving platter, sprinkle with confectioner's sugar, and rest for 2-3 minutes. Serve and enjoy.