Tropicalismo Grilled Banana & Pineapple Parfaits

Serves 10

Ingredients:

1/4 cup Grand Marnier Orange Liqueur
1/4 cup Honey
1/4 cup Light Brown Sugar
3/4 tsp. Lemon Zest
20 oz. (5, ½" slices) Pineapples
3 Peeled Bananas
1 tsp. Freshly Ground Cinnamon
3 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
2 Tbsp. Unsalted Butter , melted
10 scoops (4½ oz. each) Vanilla Ice Cream
2 1/2 cups Dulce de Leche

Directions:

1. Combine orange liqueur, honey, brown sugar and lemon zest. Brush pineapple slices and bananas with mixture. Place on grill and grill until deep golden, about 10 minutes for the pineapple and 3 minutes for the bananas. Set aside the liqueur mixture and add the cinnamon.

2. While the fruit is grilling, brush the tortillas with the melted butter, then brush with the remaining liqueur mixture. Cut each tortilla into 8 triangles and place on a baking sheet. Place tortillas in a 400º oven. Bake for 15-18 minutes, or until golden. Remove and allow to cool.

3. To assemble the parfaits, place an ice cream scoop in a martini glass, top each serving with ¼ cup dulce de leche, ½ cup grilled fruit and tortilla crisps. Serve immediately.