

Broiled Grapefruit

- 1 grapefruit, halved crosswise
- 3/4 teaspoon sugar
- 1/4 to 1/2 teaspoon cinnamon
- Dash nutmeg
- 1 teaspoon butter



1. Preheat broiler. Using a pairing knife, carefully loosen grapefruit segments along edge of rind, taking care not to poke through. Then, loosen segments from each other.
2. Sprinkle cut sides with sugar, cinnamon, and nutmeg. Dot with butter.
3. Place grapefruit halves on baking sheet and broil 3-5 minutes, until sugar is beginning to brown. Serve.