



Grilled Pound Cake and Rhubarb

Ingredients

- 4-6 stalks rhubarb - cut into 2-inch slices on the bias
- 1 cup simple syrup
- 1 tablespoon [Fustini's Blood Orange olive oil](#)
- 1 loaf frozen pound cake
- powdered sugar

Simple syrup

- 1 cup sugar
- 3/4 cup water
- 1/4 cup [Fustini's Cara Cara Vanilla balsamic](#)

Directions

Step 1.

Prepare a hot grill. Soak rhubarb in simple syrup for 1 hour. Remove rhubarb from syrup and place into a bowl. Drizzle with Blood Orange olive oil. Grill rhubarb and sliced pound cake on two sides just until grill marks appear- 1-2 minutes.

Remove from the grill and place rhubarb over a slice of pound cake. Sprinkle powdered sugar with a drizzle of simple syrup overall and serve.

Step 2. Simple Syrup

In a medium saucepan combine sugar, water and balsamic. Bring to a boil, stirring, until the sugar has dissolved. Allow to cool.