

Dear *Bon Appétit*,

I had a wonderful vacation at HARMONY HALL in Brown's Bay, Antigua. While I was there I had many great meals at the restaurant on the property. My favorite dish was a refreshing dessert made of sliced pineapple and ginger syrup. Could you track down the recipe for me?

JORDAN WRIGHT, Boston

## PINEAPPLE CARPACCIO

6 SERVINGS Be sure to drizzle plenty of ginger syrup over each serving.

- 1 2-inch-long piece fresh ginger, peeled
- 3½ cups water
- 1 cup sugar
- 1 4-pound pineapple, peeled, cored, cut into very thin rounds

Place small strainer over small bowl. Using coarse grater, grate ginger over strainer. Press on solids with back of spoon to release 1 tablespoon ginger juice.

Bring 3½ cups water and sugar to boil in heavy medium saucepan, stirring until sugar dissolves. Boil 2 minutes. Remove from heat and cool to room temperature. Add ginger juice. **DO AHEAD** Can be made 1 week ahead. Cover and chill.

Place pineapple slices in large bowl. Pour ginger syrup over. Cover; chill about 5 hours, turning pineapple occasionally. Using slotted spoon, transfer pineapple to plates. Drizzle with some of syrup and serve. ➤