Grilled Broccoli

1 large head of broccoli

3 Tablespoons olive oil

1/2 teaspoon salt

1/2 teaspoon sugar

ground pepper

Cut stalks into 2-3 inch lengths.  Trim off all outer peel from broccoli stalk.

Toss with oil.  Season with salt, sugar and pepper.

Heat Big Green Egg to 500 with a disposable aluminum pan in the center.

Add broccoli to hot pan and cook 8-10 minutes.

Remove from pan.

Sprinkle with shaved Parmesan cheese.