



Grilled Peaches – the delicious possibilities are endless!

Grill your favorite peach variety and serve as dessert

- *with ice cream, whipped cream, or yogurt*
- *topped with fresh blueberries or strawberries*

Or serve as an appetizer or side dish

- *with chicken or fish or on a burger*
- *topped with crumbled blue cheese*

Basic Recipe for Grilled Peaches

4 firm ripe Freestone Peaches with peel, halved or cut in wedges and pitted

Preheat the grill to medium-high. Lightly oil the grill grate. Place peaches on the grill, flesh side down. **Cook** for about 5 minutes, or until the flesh is caramelized.

Turn peaches over and cook for another 2 to 3 minutes. Peaches should be soft and golden in color.

Optional sweet glaze for desserts

- 3 tbsp. salted butter
- 1/2 tsp. vanilla or a splash of dark rum
- 3 tbsp. of brown sugar
- 1/2 tsp. ground cinnamon

Optional savory balsamic vinegar glaze

- 3 tbsp. white sugar
- 3/4 cup balsamic vinegar
- 2 tsp. freshly ground black peppercorns

Heat glaze ingredients in a small saucepan until the glaze is thick and syrupy, about 5 minutes.

Baste peaches with the glaze before and during grilling.

Serve the peaches drizzled with the remaining glaze.

