



Grilled Peaches

Ingredients:

- Witten's Peaches, 1 for each person
- ½ cup sherry vinegar or balsamic vinegar
- ¼ cup brown sugar
- ¼ teaspoon freshly ground black pepper
- Juice of 1 lemon

Preparation:

- Halve the peaches, remove pits. Drizzle with about 2 teaspoons of the lemon juice. Cover with plastic wrap and set aside.
- In a small saucepan, combine vinegar, brown sugar, remaining lemon juice and black pepper. Boil until reduced by about 1/2.
- Place peaches cut-side down on a hot lightly oiled grill. Cover and cook for about 2 minutes, or until there are grill marks. Turn over and baste the cut sides with the vinegar mixture. Cover the grill and cook for about 3 more minutes, or until softened



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