

Grilled Peaches with Vanilla Ice Cream



Grilling peaches is easy to do, requiring very little preparation. Make it even easier by cooking them on a grill that is cooling down after grilling other foods. Pair any of our infused honeys with grilled peaches and vanilla ice cream for a delightful summertime treat.

Ingredients

4 peaches, ripe but firm
2 pints vanilla ice cream
2 - 3 tablespoons Lucky Lime & Sea Salt honey, Tuscan Blue Rosemary & Pepper honey, or Fiery Sweet Mesquite honey
1 tablespoon vegetable oil

Instructions

When selecting peaches for grilling, choose peaches that are firm when squeezed. Preheat outdoor grill to medium heat. Keep the peach skin on and halve each peach, removing the pits in the process. Brush each peach half with vegetable oil and arrange them skin side up on the grill to cook for 4-5 minutes. Once on the grill, keep cooking the peaches without rearranging them to create the distinctive grill lines. Using tongs, turn the peaches over and cook skin side down for 5-6 minutes. When hot enough, the peaches will begin to caramelize and bring out the delicate, floral flavors. Remove the peaches from the grill and place them in four separate bowls for serving. Drizzle your choice of any of our infused honeys over the warm peaches and serve with a scoop of vanilla ice cream.

Serves four.

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Find more fun recipes using our infused honeys at www.lonestarbee.com!