

GRILLED PEACHES

SERVINGS: 4-8



PREP TIME: 5 MINUTES



COOK TIME: 12 MINUTES



Ingredients:

- 4 ripe freestone peaches, halved pits removed
- 1/2 teaspoon pumpkin pie spice
- 2 tablespoons butter melted
- 2-3 tablespoons Lucky Lime & Sea Salt Honey

Directions:

1. Brush the cut sides of the halved peaches with melted butter. Place cut-side down on grill or grill pan over medium heat. Brush the tops with the remaining butter.
2. Cook for 4 to 6 minutes, or until grill marks form and the peaches start to soften. Flip the peaches and sprinkle with pumpkin pie spice.
3. Cook for an additional 3 to 5 minutes, or until the peaches are soft.
4. Remove to a platter. Serve with vanilla ice cream and drizzle with Lucky Lime & Sea Salt Honey.



Notes:

The best peaches to grill are freestone peaches that are just barely ripe. Yellow peaches are the ideal choice. They must be firm enough to hold their shape over the grates without turning to mush, but just ripe enough for the pit to pop out cleanly and the natural sugars to caramelize.

Avoid clingstone peaches. The flesh clings to the pit, making them difficult to halve cleanly.