

### ***Grilled Peaches***

12 Fresh, firm peaches  
1/4 c Olive oil  
1 tbsp. Kosher salt  
1/2 tsp. Black pepper  
3 c Balsamic vinegar  
1/2 c Honey

1. Halve peaches and remove pit with a teaspoon
2. Coat peaches in olive oil, salt, and pepper
3. Pour balsamic vinegar into sauce pan over medium-heat
4. Once the volume of sauce is reduced by half, remove from heat
5. Add honey and allow temperature to reach room temperature
6. Before igniting grill, apply thin layer of non-stick cooking spray to cooking surface
7. Once grill is hot, cook peaches for 1 minute cut-side down and 1 minute skin-side down
8. Remove peaches from grill, and drizzle with sauce to desired amount
9. Serve, eat, and ENJOY!