

GRILLED PEACHES

I love peaches, but it's really hard to get perfectly ripe ones here in New York without spending a fortune. One way I've found to bring out their flavor is to grill them. The heat helps bring out the juiciness of even the saddest peach. Here's a recipe for a fun and easy summer dessert you can easily make on your grill.

INGREDIENTS

6 ripe peaches, halved and pitted

$\frac{1}{2}$ stick melted butter for brushing

$\frac{1}{2}$ cup pecans, toasted and chopped

$\frac{1}{2}$ teaspoon sugar

$\frac{1}{4}$ teaspoon kosher salt

Zest of $\frac{1}{2}$ lemon

Mint sprigs

Vanilla ice cream (optional)

PREPARATION

Preheat grill (or grill pan) to medium heat.

Combine the pecans, sugar, salt and lemon zest in a small bowl.

Brush the cut side of the peaches with the melted butter. Place peaches on grill cut-side down for about 2-3 minutes, or until char marks form. If peaches still very firm, clock them at a 90-degree angle and continue to cook for one minute.

Remove the peaches from the grill, flipping them over to show char marks on top. Sprinkle the pecan mixture on top and

garnish with mint sprig.

Optional – serve with vanilla ice cream.