

Grilled Peaches with Almonds and Balsamic Vinegar

By Nick Verna

There is nothing better than walking down the aisle of a grocery store and smelling the sweet smell of peaches. This recipe gives you the ability to extend the use of your grill to dessert. It combines fragrant grilled peaches, crunchy toasted almonds and sweet aged balsamic vinegar.

Ingredients

Oil for grill
4 Ripe Peaches
¼ C Toasted Sliced Almonds
2 tsp Sugar
3 TBS Aged Balsamic Vinegar *
Optional: Vanilla Ice Cream

Toast the almonds slices in a preheated 350°F oven for 5 minutes.

Preheat your grill to medium high and coat with oil. Halve your peaches and remove the stone. Sprinkle ¼ teaspoon of sugar on the cut side of each peach.

Place the peach halves on the hot grill, skin side down. Cook until the skin starts to split, about 2-3 minutes. Carefully flip the peaches over and cook until grill marks form, about another 2 minutes.

Place 2 peach halves on each plate. Top each peach with 1 ½ teaspoons of almonds and 2 teaspoons of aged balsamic vinegar. Serve with a scoop of vanilla ice cream.



* PRONTO SUBSTITUTE

Aged Balsamic Vinegar – It's critical that you use a good aged balsamic vinegar for this dish. I will often use a flavored balsamic such as fig or cinnamon to get a greater depth of flavor. If you can't find an aged balsamic, place ¼ cup of balsamic and 2 tablespoons of sugar in a small saucepan and boil it until it reduces in half to make a balsamic glaze.

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