

Grilled Peaches



Ingredients:

- Peaches, 1 for each person
- 1/2 cup sherry vinegar or balsamic vinegar
- 1/4 cup brown sugar
- juice of 1 lemon
- 1/4 teaspoon freshly ground black pepper

Preparation:

Halve the peaches, remove pits. Drizzle with about 2 teaspoons of the lemon juice. Cover with plastic wrap and set aside.

In a small saucepan, combine vinegar, brown sugar, remaining lemon juice and black pepper. Boil until reduced by about 1/2.

Place peaches cut-side down on a hot lightly oiled grill. Cover and cook for about 2 minutes, or until there are grill marks. Turn over and baste the cut sides with the vinegar mixture. Cover the grill and cook for about 3 more minutes, or until softened.