

# GRILLED PEACHES

*WHEN LIFE GIVES YOU PEACHES YOU GRILL THEM AND ENJOY WITH ICE CREAM.*



**Yield: 6 – Serving Size: 3oz. – Prep Time: 20 Minutes**



## Ingredients:

- 3 Each - Yellow Peaches, Halved and Pit Removed
- ¼ Cup - Unsalted Butter, Melted
- 2 tsp. - Brown Sugar, Light
- ½ tsp. - Cinnamon, Ground

1) In a small bowl combine melted butter, brown sugar and cinnamon.





2) Brush the inside flesh of the peaches with the butter mixture.



3) Place coated peaches, flesh side down, on the preheated grill, cooking for approximately 4 minutes or until grill marks form.

4) Remove the peaches from the grill place on a platter flesh side up. Immediately cover with aluminum foil for 10 minutes.



4) Serve and Enjoy!

Equipment Needed: Measuring cups and spoons, knife, cutting board, grill/grill pan, small bowl, marinade brush, tongs, plate/ platter, aluminum foil, whisk

Calories: 118 – Calories from Fat: 70.5 – Total Fat: 8g – Saturated Fat: 5g – Trans Fat: .3g – Cholesterol: 20.5mg – Sodium: 1.5mg – Total Carbohydrate: 12.5g – Dietary Fiber: 2g – Sugar: 11g – Protein: 1g