

Grilled Peaches



INGREDIENTS:

6 peaches, halved
2 tbsp olive oil
2 tbsp brown sugar
(optional)
1 tbsp cinnamon
(optional)
vanilla ice cream
(optional)

INSTRUCTIONS:

1. Prepare the grill to medium heat. If using the grill to cook other items at a higher temperature, set the peaches around the edges of the grill or wait until all other items have been removed.
2. Halve the peaches by running a knife along the peach's seam. Remove the pit.
3. Lightly brush the peaches with olive oil.
4. Grill peaches cut-side down over medium heat for 4-5 minutes until grill marks appear.
5. Flip the peach halves over. If desired, sprinkle with cinnamon and brown sugar. Grill another 4-5 minutes, or until the peaches are tender.
6. Remove peaches from the grill. Serve hot or warm. If desired, top the peaches with vanilla ice cream.

