



Grilled Peaches with Cheese



Ingredients

3 Large Ripe Peach
Reduced Balsamic Vinegar (Drizzle)
2 ½ - 3 T. Heavy Cream

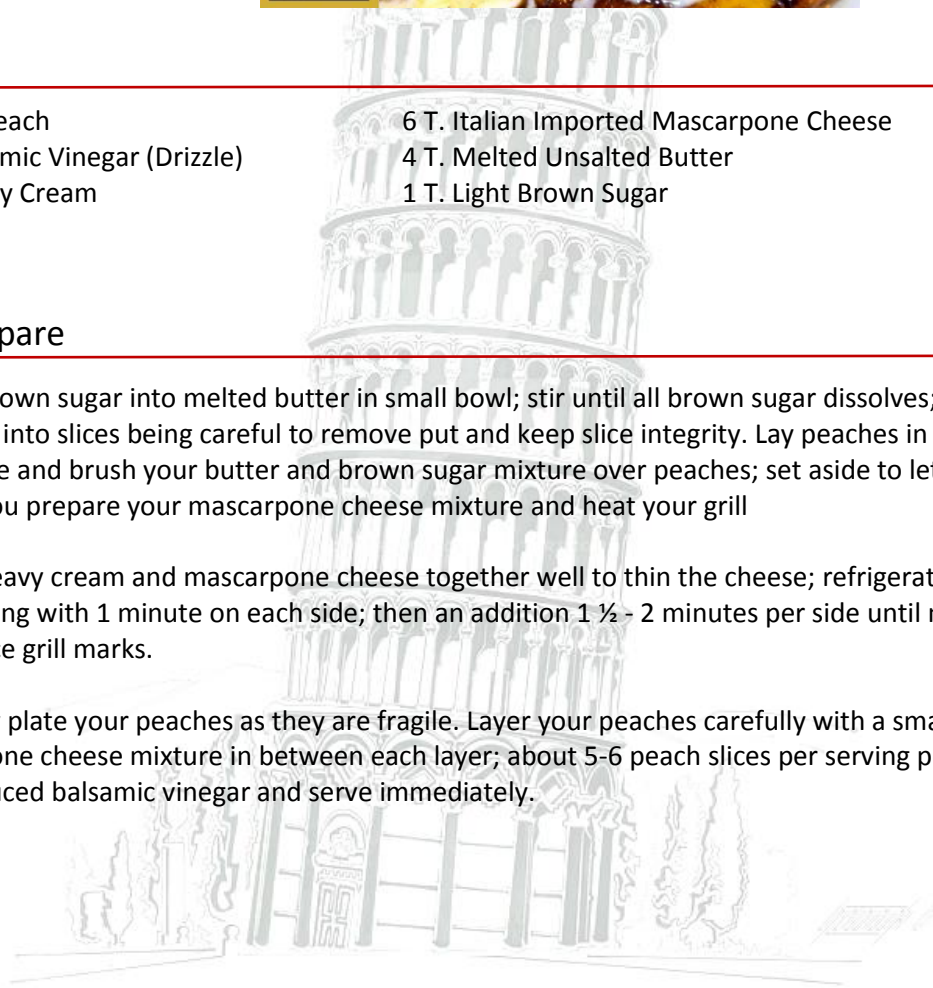
6 T. Italian Imported Mascarpone Cheese
4 T. Melted Unsalted Butter
1 T. Light Brown Sugar

How to Prepare

Mix brown sugar into melted butter in small bowl; stir until all brown sugar dissolves; set aside. Slice peaches into slices being careful to remove pit and keep slice integrity. Lay peaches in a single layer on a plate and brush your butter and brown sugar mixture over peaches; set aside to let flavors marry while you prepare your mascarpone cheese mixture and heat your grill.

Mix heavy cream and mascarpone cheese together well to thin the cheese; refrigerate. Grill peaches; starting with 1 minute on each side; then an additional 1 ½ - 2 minutes per side until nicely grilled with nice grill marks.

Gently plate your peaches as they are fragile. Layer your peaches carefully with a small dollop of your mascarpone cheese mixture in between each layer; about 5-6 peach slices per serving plate. Drizzle with your reduced balsamic vinegar and serve immediately.



THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLOVINSKI

Bon Appétit!