



Grilled Peaches with Ice Cream and Raspberry Balsamic Glaze

Description



Using the best Palisade Peaches when in season in Manitou Springs, this recipe is simply unbeatable. Be sure to use the freshest local peaches available in your area.

Ingredients:

- 1 C. The Olive Tap's [Raspberry Balsamic Vinegar, 3 Leaf Plus Quality](#)
- 4 medium locally grown Palisade Peaches (if available) or freshly ripened peaches, peeled, halved and pitted
- 2 T. brown sugar
- 1/2 t. cinnamon

- 3 t. dark rum
- 3 t. butter

Directions:

1. Place Raspberry Balsamic Vinegar in a small pot and reduce by ½ or more until thick and syrupy.
2. While the Balsamic vinegar is reducing, place butter and rum into a small dish and heat in a microwave until butter is just melted. Place peach halves, cut side up, on a large piece of aluminum foil. (Note, dividing the peaches into two batches will make handling them easier. Use 4 halves per piece of foil)
3. Combine brown sugar and cinnamon and distribute evenly into center of each peach half. Brush the peaches with the rum-butter mixture, and fold the foil over the peaches and seal. Place peach bundles on grill over medium heat. Cook 15 minutes or until peaches are thoroughly heated and softened.
4. To serve, place a small dollop of vanilla ice cream into the center of each peach. Spoon 1 T. of Raspberry Balsamic glaze over each peach half and serve immediately.

Recipe courtesy of The Olive Tap Manitou Springs, Colorado.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/grilled-peaches-with-ice-cream-and-raspberry-balsamic-glaze/>

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