



Grilled Peaches with Peach White Balsamic Vinegar

Description



Grilling fruit brings out the sweetness and adds a nice caramel flavoring. These grilled peaches get an extra boost of flavor with our Peach White Balsamic Vinegar. A super summer dessert!

Ingredients:

- 3 fresh, ripe peaches (Not Overly Ripe)
- 1/4 C. The Olive Tap's [100% Extra Virgin Olive Oil](#) (such as [Arbequina](#))
- The Olive Tap's [Peach White Balsamic Vinegar](#)

Directions:

1. Rinse and dry the fresh fruit. Slice the Peaches in half, discarding the stone/pits. Brush the fruit on both sides with the EVOO and Peach White Balsamic Vinegar.
2. Place the Peaches cut-side down, on a Hot Grill. Cook approximately 4 minutes, until clear grill marks are visible. Turn and cook another 4 minutes. Remove fruit from grill and place on individual dessert plates or a large platter and serve with Ice Cream.
Enjoy!

An Olive Tap Original Recipe by Rick

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/grilled-peaches-pears/>

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