



Grilled Peaches with Balsamic Glaze

Ingredients

- 1/2 cup [Fustini's Asian Blackberry balsamic vinegar](#)
- 1/2 cup honey
- dash salt
- 6 medium peaches or nectarines, halved and pitted
- vanilla ice cream, optional

Sharon's Hint

A great recipe to switch in your favorite balsamic. Adapted from tasteofhome.com

Directions

Step 1.

In a small saucepan, combine vinegar, honey and salt; cook and stir over low heat until blended, 2-3 minutes. Reserve 1/3 cup mixture for brushing peaches. Bring the remaining mixture to a boil over medium heat; cook and stir just until mixture begins to thicken slightly (do not overcook), 4-6 minutes. Remove from heat.

Step 2.

Brush peaches with some of the reserved balsamic mixture. Grill, covered, on an oiled rack over medium heat until caramelized, brushing occasionally with remaining reserved balsamic mixture, 6-8 minutes on each side. Serve with glaze and, if desired, ice cream.