



GRILLED PEACHES WITH GOAT CHEESE AND HONEY

Chef@Market: Maggie Haren

August 4, 2018

Peaches are in season! Fresh juicy and delicious there are so many ways to enjoy them! Right out of hand, pureed to add to a summer beverage, or baked into a delectable pie, tart or even muffins! Today we make a simple, easy and delicious grilled treat that everyone is sure to love!

- 2 whole ripe peaches – pitted and halved
- 2 Tbsps olive oil or butter
- 4 ounces goat cheese (or blue cheese or cream cheese) at room temperature.
- 4 Tbsp honey – plus extra if for drizzling
- Several fresh mint leaves
- 1 tsp cinnamon (optional)

1. Rinse the peaches, dry well, and cut them in half, removing the pit.
2. In a large skillet on medium low heat, add the oil or butter, and the peaches halves cut side down. Cook until they are browned and warmed through, but not too soft. **Alternatively, the peaches can be brushed with oil and cooked on a grill outdoors.**
3. When the peaches are ready, placed them on a platter or individual serving dishes and top each with some of the cheese, drizzle with honey and garnish with whole or chopped mint leaves and a sprinkle of cinnamon if desired.



Maggie's Notes:

- *One is usually enough for each person – but you may want to grill a few extras!*
- *These make a wonderful after dinner dessert, or as a happy hour treat to enjoy with a glass of cold, crisp white wine! Try a Pinot Grigio or a Sauvignon Blanc!*
- *Instead of the honey, make a balsamic vinegar and brown sugar reduction to drizzle on top. 1 cup of balsamic with ¼ c brown sugar boiled until it becomes syrupy.*

Find all of our Market Recipes at the Ocean Pines Website:

<http://oceanpines.org/forms-docs-cat/farmers-market-recipes/>

Ocean Pines Farmers and Artisans Market – at White Horse Park - 239 Ocean Parkway, Ocean Pines, MD 21811

Saturdays 8am to 1pm – Year-round