



Grilled Peaches, Stuffed with Goat Cheese, Wrapped in Prosciutto With Balsamic Reduction

Ripe peaches, ½ per person, or more
Chevre, or other tangy goat cheese
Prosciutto, thinly sliced
Black pepper, freshly ground
½ cup Balsamic Vinegar

Method:

Wash the peaches. Cut them in half lengthwise through the stem.

Cut the goat cheese into small cubes, about ¾ inch by ¾ inch.

Take a peach half and press a goat cheese cube into the center. Sprinkle some black pepper over the cheese. Take a slice of prosciutto and wrap it around the peach and cheese, overlapping the prosciutto if necessary to use up the whole slice.

Wrap all peaches before you are ready to grill them. These can be done a couple hours a head of time and covered with plastic and refrigerated until you are ready to use them.

When you are ready to grill them, make the balsamic reduction sauce.

Using either a glass measuring cup in the microwave, or a small skillet on the stove, heat the balsamic vinegar (1-2 minutes in the microwave, slightly longer on the stove) until the vinegar boils and reduces in volume to about a quarter cup or a little less. It will be very syrupy and very hot. Do not stick your finger in it to taste it, because it will stick to your finger and burn.

Grill the peaches: Brush the grill surface with oil to keep the peaches from sticking. Over a medium high hot grill, place the peaches on the grill. Move them after a minute or two, turning them, to slightly crisp up the prosciutto and melt the cheese. It will only take 2-4 minutes total on the grill to cook the peaches.

Remove the peaches to a platter and drizzle with the balsamic reduction.

This goes from a delicious appetizer to a show stopping salad, if you place the grilled peaches on a bed of Arugula on individual plates. Garnish with some toasted pine nuts. This recipe is also delicious with figs instead of peaches.