



## **Grilled Peaches, Salt, Herbs and Vanilla Ice Cream**

This dessert is a wonderful summer treat that's an easy finish to an evening barbeque.

### **Ingredients:**

- 2 Peaches or other stone fruit
- 1 pint Vanilla Ice Cream (or other complimentary flavor, Cinnamon works well)
- 1 sprig of fresh herbs (Mint, Tarragon, even Rosemary)
- Sea salt to taste

### **Method:**

1. Start grill.
2. Slice peaches in half and remove the pit. Sprinkle each half with a pinch of salt.
3. Place peaches cut side down on the grill. Cook until warm to the touch, about 3-5 minutes, depending on the ripeness.
4. While peaches are cooking, finely chop herbs and take the ice cream out of the freezer to soften.
5. When peaches are done, put two halves per bowl, serve with a scoop of ice cream in each half and a pinch of fresh herbs. If desired, add a bit more salt.

Serves 2. You can easily multiply this recipe to serve a crowd.

## **Recipe developed by the Puget Sound Fresh Team**