

## Grilled Fresh Peaches with Vanilla Ice Cream

*During peach season this is the perfect ending to any summer meal. The simplicity of this SUPER easy, elegant and delicious dessert lets the freshness of peaches really shine!*

- 4 large ripe Freestone peaches
- canola or grape seed oil
- premium vanilla ice cream

Heat grill to medium high or preheat a grill pan on the stove (medium high).

Cut peaches in half and remove the pit. Lightly brush cut sides with oil. Place cut side down on hot grill. Grill for 3 to 4 minutes until the peaches have nice grill marks and their natural sugars begin to caramelize. (Do not move the peaches until they are done so you can be sure to get the beautiful grill marks.)

Remove from heat.

For each serving, place 2 peach halves, cut side up, on a small plate or bowl and top with a scoop of vanilla ice cream.

ENJOY!

Serves 4