

## **GRILLED PEACHES**

### **with Mascarpone and Peach Syrup**

I've been making grilled peaches for many years. They are, without a doubt, my absolute favorite late summer dessert. Right now our local stores are bursting with perfectly ripe peaches. These peaches are easy to make and are simply delicious. The juicy peaches, the light smokiness from the grill, the rich cream and the sweet syrup... I could have this for dessert every single night.

#### Ingredients:

4 ripe peaches, halved, stone removed  
2 1/2 cups water  
2 cups sugar  
1 cup heavy whipping cream  
1/4 cup mascarpone cheese  
mint to garnish

#### Directions:

Place the halved peaches in a large bowl. In a saucepan bring the water to a simmer before stirring in the sugar. Allow to dissolve and return to a simmer before pouring the syrup over the peach halves. Marinate the peaches in the syrup for at least an hour or until the syrup has cooled to room temperature, you want the peaches to really give the syrup a rich flavor.

Heat the grill to medium-high. Transfer the peaches to a plate. Return the syrup to the saucepan. Place the peaches on the grill for 5-7 minutes per side, leaving the grill uncovered. Check occasionally to be sure they aren't burning. Meanwhile, bring the syrup to a boil and allow to reduce to 1 1/2 cup. Remove the peaches from the grill and pour the syrup into a dish to cool.

In a chilled bowl, whip the heavy whipping cream. Once it's well whipped, add in the mascarpone cheese and whip for a moment to combine.

Divide the peaches onto plates with the beautiful grilled centers facing up. Scoop a large spoonful (or two) of the whipped cream onto the plate. Drizzle with as much peach syrup as desired. Garnish with a little mint. Enjoy immediately.

**RECIPE BY KACIE MCMACKIN**  
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