

# Grilled Peaches w/ Raspberry Sauce & Almonds

(Faye Kingdon)



## Ingredients

- ¼ C. Almonds - Sliced
- 1 Lemon
- 4 Peaches
- 2 x 6 Oz. Pkg Raspberries - Fresh or Frozen
- White Sugar
- Olive Oil

## Method

- Wash & dry lemon, raspberries & peaches
- Juice lemon into a blender, add raspberries (save a small handful for garnish) and sugar. Blend on high speed for several minutes until smooth.
- Pour raspberry puree into a strainer; with spatula, press puree through to remove seeds; discard seeds and set sauce aside.
- Preheat a grill pan in a regular skillet over medium-high heat.
- Halve peaches lengthwise (around the pit) and twist the halves to separate, then remove and discard the pits.
- Once grill is hot, coat the bottom with oil & grill peaches - cut side down, until lightly charred - 2 - 3 minutes. Remove to a plate.
- To serve, divide raspberry sauce & peaches between bowls. Garnish with reserved raspberries and sprinkle w/ almonds. Enjoy!