

Pan Grilled Peaches with Balsamic Glaze



Ingredients

- 3 peaches
- 1/3 cup balsamic vinegar
- 2 tablespoons brown sugar

Directions

1. Wash and cut peaches in half. Remove the pits.
2. In a non-stick pan, cook peaches over medium heat on each side for about 10 minutes, or until slightly browned.
3. Meanwhile, in a small pot, heat balsamic vinegar over medium heat. Stir in brown sugar until dissolved. Cook mixture until it begins to slightly thicken, about 5 minutes.
4. Place peaches in serving dishes and drizzle balsamic sauce over top.
5. May be served warmed or chilled.
6. Refrigerate unused portions.

Makes 6 servings



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