

Grilled Peaches

Yield: 8 servings

Ingredients

8 ripe peaches cut in half
vanilla sugar
1/4 cup vegetable/canola oil

Method:

Heat a grill with a single layer of charcoal, or if you would like to grill inside get a small grill pan and place on stove top over high heat. When the coals/grill pan are hot, brush the grill with a little oil to make sure the peaches don't stick. Place the peaches, cut side down, on the grill and cook for a few minutes, until they're slightly charred. Remove and sprinkle with vanilla sugar. Serve with ice cream and candied nuts.

Candied nuts

Yield: 1 lb.

1 pound walnuts
1 1/2 cups sugar
1/4 cup water

Method:

Toast chopped nuts in a 375° oven until golden, remove and set aside to cool.

In a large sauce pot heat your sugar and water together over high heat.

Have a small bowl of water and a very clean pastry brush. While the sugar boils dab your brush in the bowl water and wash down the sides of the pot when you see small sugar crystals/formations beginning to adhere to the side. Be very careful, sugar is the most severe burns you can get in a kitchen.

Boil until the caramel becomes a deep amber color, remove from heat toss chopped nuts in and make sure they all get an even coat of sugar.

Pour them out on a sheet tray fitted with a silpat (a non-stick cooking mat) and let them cool before trying to break them up.