

Prosciutto Wrapped Peaches with Balsamic Glaze
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Clark Appliance

For the balsamic glaze:

- 1 cup balsamic vinegar
- 1 tablespoon sugar
- 1 tablespoon freshly ground pepper

For the peaches:

- 4 each peaches – ripe, but firm
- 1 ounces prosciutto – sliced paper-thin, and cut in half
- 2 tablespoons extra virgin olive oil
- Kosher salt – to taste
- Freshly ground black pepper – to taste
- 24 each wooden skewer

Soak the wooden skewers in water for one hour. Preheat grill to medium high.

Make the balsamic drizzle: Place the vinegar and sugar in a heavy, nonreactive saucepan over medium high heat. Bring to a boil and allow to cook until liquid is reduced by half, stirring occasionally, 15 minutes or so.

Stir in the peppercorns and remove from the heat. Stored in an airtight container, this will keep several months.

Prepare the peaches: Rinse under cold running water, and blot dry with paper towels. Cut each peach in half along the crease and twist the halves in opposite directions to separate. Remove and discard each pit with a spoon. Cut each half into 3 wedges and wrap each one with one of the strips of prosciutto. Secure the bundle with a wooden skewer. Lightly oil each bundle with the olive oil and season lightly with salt and pepper.

Make sure grill grates are very clean and well oiled. Begin grilling peaches (in batches if necessary). Grill each until the grill marks are golden brown and the peaches and prociutto begin to sizzle, approximately 3 minutes per side.

Working quickly, grill and remove all the peaches to a platter and drizzle with the balsamic glaze.