



Grilled Carolina Peaches with Sorghum Glaze

1 ½	each	Peaches – fresh
3	Tbls	Cheese - goat chèvre
¾	ounces	Cured Country Ham, 3 paper thin slices
1	fluid ounce	Sorghum Glaze (see below)

Place peaches in boiling water for 30 seconds then remove to an ice bath (this will loosen skin). Remove skin from peaches, cut in half and discard pit.

Place 1 tablespoon of cheese into the cavity of each peach half. Wrap each half with a slice of ham, taking care to completely cover the cheese.

Grill until warm throughout and ham is crispy.

Remove to a serving plate, drizzle with sorghum glaze.

Sorghum Glaze

1	cup	Syrup, Sorghum
1/3	cup	Vinegar – Apple Cider
1	pinch	Fresh ground pepper

Simmer ingredients in a saucepan over medium heat. When bubbles in sauce are dime size or sauce coats the back of a spoon, remove from heat and allow to cool.

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

© 1989-2009

This recipe is property of

Quaintance-Weaver, Inc.

Unauthorized commercial use is forbidden.