

Grilled Peaches with Pecan Brown Butter Sauce



- 4-6 peaches, fresh
- Food Club non-stick cooking spray
- 1 stick Food Club salted butter
- 1/4 - 1/2 cup pecans, chopped
- 1/2 teaspoon cinnamon sugar
- fresh whipped cream

Slice peaches in half and remove pit. Lightly spritz cut side of peaches with non-stick cooking spray. Place cut side down on a hot grill. Cook about 2-3 minutes. Remove peaches from grill and place in a lightly greased baking dish or sheet pan. Return dish or pan to grill. Cover and continue to cook until the peaches are soft – about 5 minutes. Remove from heat and serve immediately.

To make the sauce: In a small sauce pan, melt butter. Continue to cook over medium heat until butter begins to brown and smells slightly nutty. Remove from heat and add pecans and cinnamon sugar. Swirl or stir to mix.

To serve: Place 1-2 peach halves on a dessert plate. Drizzle with Pecan Brown Butter and a scoop of whipped cream. Garnish with fresh mint and pecan halves, if desired.