

Grilled Bacon Wrapped Peaches



Makes 16 hors d'oeuvres
or
Serves 4 - 6 as a starter course

Ingredients:

2 large Fresh Peach, firm ripe
8 strips Bacon, thinly sliced
2 tablespoon Extra Virgin Olive Oil
1 tablespoon White Balsamic Vinegar or Rice Vinegar
8 - 12 Fresh Basil Leaves
Flake Sea Salt
Black Pepper
Cooking Spray Oil
16 Toothpicks

Instructions:

Preheat gas grill or build a charcoal fire.

Cut peaches in half and remove the pits. Cut each half into 4 wedges.

Cut each slice of bacon in half. Wrap an half size slice of bacon around each peach wedge. Secure with a toothpick.

Once the grill is hot lightly spray the bacon wrapped peach wedges with Cooking Spray Oil. Place the wedges on the clean, hot grates and grill about 3 to 4 minutes per side until the bacon is done. *You may need to cook on the cooler part of the grill to prevent the bacon from burning.*

Remove the toothpicks and place the grilled wedges on a plate. Drizzle with olive oil and vinegar. Season lightly with sea salt and pepper. Tear the fresh basil leaves and sprinkle over the top.

Can be served warm or at room temperature.

Enjoy with a chilled glass of Riesling or a Brut style Sparkling Wine – a dry Prosecco would work nicely.