

Grilled Peaches with Honey and Shaved Parmesan

4 ripe but firm peaches, halved and pits removed
2 tablespoons vegetable oil
¾ cup honey
Wedge of Parmesan cheese

Optional:

½ cup raspberries
Mint sprigs

Prepare a barbeque to grill at medium high heat.

Brush the peach halves with oil and grill with the pit side down for about two minutes. Turn the peaches over and grill for another two minutes.

Place two peach halves on each serving plate. Drizzle the peaches with honey. Using a vegetable peeler, shave about a tablespoon of parmesan cheese on each plate over the peaches.

Garnish, if desired, with raspberries and mint.

Serve with Frei Brothers Reserve Russian River Valley Chardonnay.

Serves 4

