**Carol’s Grilled Peaches**

Memorial Day Weekend is coming! I love that we get to honor our heroes this weekend, and I’m looking forward to being part of the Memorial Day Parade in Sanford with my Z family! I also love that it signals the kick off to summer…which in my house was grilling season!

Since we try to grill everything for a meal now, so that we don’t heat up the inside of the house, I started coming up with grilled, healthy dessert recipes! That’s how I came across this week’s Quick Family Recipe… Grilled peaches! Yum, they are now a favorite! Perfect to serve as is, hot off the grill. For extra fun, add a scoop of vanilla ice cream when they come off the grill!

Let’s get grilling together…

**Ingredients:**

* Peaches
* Optional: Honey and Ice Cream

**How to Make:**

* Cut Peaches in half. Take out pits. Brush honey over the top if you want extra caramelization. I did not use honey on this round.
* Fire up the grill. Grill them flesh side down first, then flip to grill skin side down. This will allow the juices to stay in the little peach bowl that it creates!
* Serve hot off the grill. Add vanilla ice cream and enjoy!

Ellis loves to grill, so he thought it was fun to try to make dessert on the grill. Tyler loves anything healthy, so this definitely checks off that box! We’d love to see pics of your family grilling out. You can share them with us on the [**Z88.3 Mornings Facebook page**](http://facebook.com/Z88.3Mornings)!

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Originally posted on [**Carolbake.com**](http://carolbake.com/)