

## Grilled Peaches

Total time 65 min

### Ingredients:

½ cup extra virgin olive oil  
½ cup freshly squeezed lemon juice  
1/3 cup maple syrup  
1/3 tsp kosher salt  
1 vanilla bean, split seeds scraped, bean reserved  
1/3 cup bourbon  
10 large ripe peaches skin on and cut in half

### Directions:

In a large bowl, whisk oil, lemon juice, syrup, salt, vanilla bean and bourbon.

Place the peaches in the marinade. Toss to coat. Allow to sit covered at room temperature for 30 minutes.

Preheat a gas grill until very hot. Lower heat to medium.

Using tongs, remove peaches from marinade, reserving the liquid.

Place them on the grill cut side down.

Allow the peaches to sit on the grill until grill marks the peaches, about 5 minutes.

Lower the heat to low, close the lid and cook covered for 14 to 18 minutes.

They should be caramelized and not mushy.

Using tongues remove peaches from the heat and place them back into marinade.

Allow to cool to room temperature.