

Grilled Peaches w. Honey & Thyme

(12 servings)



Ingredients:

6 ripe, firm Peaches

Olive Oil

12 scoops Ice Cream (recipe below)

Honey

1 tbsp fresh Thyme, chopped

Directions:

Place peach halves, cut side down on a grill until slightly charred, about 4-5 minutes.

Remove from heat and allow to cool slightly.

Place scoop of ice cream in the center of each peach half and then lightly drizzle with honey and top with pinch of fresh thyme.

No-Churn Balsamic Peach Ice Cream

(makes about 7cups)



Ingredients:

2 tbsp Butter

2 lg Peaches, peeled, chopped

¼ cup Balsamic Vinegar

2 tbsp Brown Sugar

1 (14 oz) can sweetened Condensed Milk

1 tsp Vanilla Extract

1 pinch Salt

1 pint Heavy Whipping Cream

Directions:

Peel and chop your peaches into small pieces.
Add the butter and chopped peaches to a skillet and sauté over medium-low for about 5 minutes, or until the peaches have softened.
Make sure the butter does not brown during this step.

Add the brown sugar and balsamic vinegar to the skillet.
Turn the heat up to medium and sauté for about 5 minutes more, or until the balsamic vinegar has reduced to a glaze.
Set the balsamic peaches aside to allow them to cool.

Add the sweetened condensed milk to a medium bowl and stir in the vanilla extract and a pinch of salt.
Using either a whisk, a hand mixer, or a stand mixer, whip the heavy whipping cream to stiff peaks in a separate bowl.
Add a large dollop of the whipped cream to the bowl with the sweetened condensed milk.

Fold the ingredients together to lighten up the sweetened condensed milk.

Add 1/3 of the lightened sweetened condensed milk back to the bowl with the whipped cream and gently fold them together.

Repeat that two more times until all of the sweetened condensed milk has been folded into the whipped cream.

Pour the whipped ice cream mixture into a 2-quart, freezer safe container.

If your container is deep, add half of the whipped mixture first, top with half of the balsamic peaches, then repeat.

If using a wider shallow dish, you can do one layer of whipped ice cream and then just top with the balsamic peaches.

Use a spatula to lightly swirl the balsamic peaches into the whipped ice cream mixture.

Do not over stir here.

You want distinguishable ribbons of balsamic glaze.

Just run the spatula through the mixture once.

Cover the dish and freeze the ice cream for 8 hours, or until solid, then serve.