

“Boozy” Grilled Fresh Aromatic Peaches



- Fresh peaches, halved, stone removed
- Dark brown sugar
- Ground Pecan nuts
- Pecan nuts halved
- Salted butter
- Dark Caribbean Rum

OPTIONAL

drizzle with good quality Balsamic vinegar
additional fresh fruit,
e.g. Blueberries, Cherries

This is one of those dishes that looks beautiful, smells delectable and tastes divine! You can change up the fruits, prepare the pecans first to get a more candied quality to them or even cook up some bacon first and re-use some of the renderings for added flavor.

Place peaches cut side up on a platter. Generously sprinkle each peach half with dark brown sugar and ground pecans. Meanwhile, pre-heat the Teppanyaki at level #5. When orange light is off, turn up to #7-8.

Melt a pat or two of butter at the center, spreading with the spatula to coat your heated cooking area evenly. Place peach halves face down on to the butter-coated cooking area.

If needed (or wanted), add another pat or two of butter to keep the peaches from burning. It also adds a nice bit of extra flavor. After about 4 minutes from putting the first peach down, start to turn them over. This is enough time for them to start browning without getting mushy for medium sized fruit.

Once all the peaches are turned over, you want to make room at the center for caramelizing the pecan halves. Add a couple more pats of butter and your pecan halves, turning the pecans around in the melting butter so they're properly coated. We recommend turning the temperature off at this point. Then add a couple of spoonfuls of brown sugar to the pecans, again tossing them so they get a nice coating for caramelizing.

You'll then place the pecan halves on your peaches. Here we also added some cherries and blueberries to the top; optional and absolutely delicious. A little drizzle of our favorite rum and voila, these beauties were done! You can also add a touch of balsamic vinegar if you would like.

There is a multitude of options, sure to satisfy any craving you and your guests may have.

