

Grilled White Peach Salad

*Grilled White Peaches, Toasted Walnuts,
Crumbled Goat Cheese & Spicy Greens with a Raspberry Jam Vinaigrette*

Prep Time: 15 Minutes
Cook Time: 15 Minutes
Ready In: 30 Minutes
Servings: 4

Ingredient List

Vinaigrette:

½ Cup Seedless Raspberry Jam (Substitute Reduced Sugar Fruit Spread)
1 Tbsp Hot Pepper Jelly
¼ Cup Fresh Squeezed Orange Juice
2 Tbsp Raspberry Vinegar
1 Tbsp Extra Virgin Olive Oil
Dash Salt and Pepper

Salad:

3 White Peaches, Ripe yet Firm, Quartered and Pitted
6 Cups Mixed Spicy Greens (Like: Watercress, Endive, Arugula, Radicchio, Rocket or Mache)
¼ Cup Walnuts, Toasted, Coarsely Chopped
1 oz Goat Cheese, Crumbled
1 Tbsp Light Brown Sugar
1 Tbsp Dark Rum (Substitute ¼ tsp Rum Extract)
¼ tsp Vanilla Extract
Pinch Cinnamon, Ground

Procedure:

1. Preheat your grill to medium high heat.
2. To prepare the vinaigrette, place first 5 ingredients in a medium bowl and whisk together. You can also utilize a blender or food processor to do this. Season with Salt and Pepper to taste. Set the vinaigrette aside.
3. Rinse the Peaches and blot them dry with paper towels. Cut Peaches in half and remove the pit. Then cut each Peach half into quarters.
4. In a bowl combine the Brown Sugar, Dark Rum, Vanilla Extract and Cinnamon. The glaze should be well mixed, thick and syrupy.
5. Lightly brush the grill with oil. Place the Peaches on the grill and do not move to allow for grill marks. It will take about 2 to 3 minutes per side to get good grill marks. Basting each side with the Rum glaze while grilling. The Peaches will be slightly softened and heated through when cooked, about 5 to 6 minutes total. You may use a grill pan to assist in cooking the Peaches.
6. To prepare the salads, divide the lettuce evenly. Divide the crumbled Goat Cheese evenly among the lettuce. Top each salad with warm grilled Peaches and toasted Walnuts. Drizzle each salad with vinaigrette.
7. Serve immediately.
8. Enjoy!