

Savory Grilled Peaches with Goat Cheese, Prosciutto and Point Blank Pepper Company Table Sauce

Ingredients

2 large peaches, halved and pitted
Oil for brushing peaches
2 ounces soft goat cheese
4 slices thin prosciutto
4 tablespoons Point Blank Pepper Company Table Sauce – Mild or Hot

Preheat grill to medium-high heat. Spoon ½ ounce goat cheese into the center of each peach half. Wrap 1 slice of prosciutto around each half, pressing lightly. Oil the grill rack. Grill the peaches, covered, turning once, until the prosciutto is browned and crisp – about 6 minutes. Drizzle with Table Sauce

Suggestions and Variations:

1. Substitute any soft cheese like brie or ricotta
2. Use bacon instead of prosciutto
3. Garnish with mint if desired.



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